BARFLIES AND COCKTAILS

300 RECIPES

by

HARRY and WYNN

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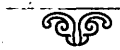
BARFLIES

AND

COCKTAILS

Over 300 Cocktail Receipts
by HARRY *and* WYNN

with slight contributions
From
Arthur MOSS



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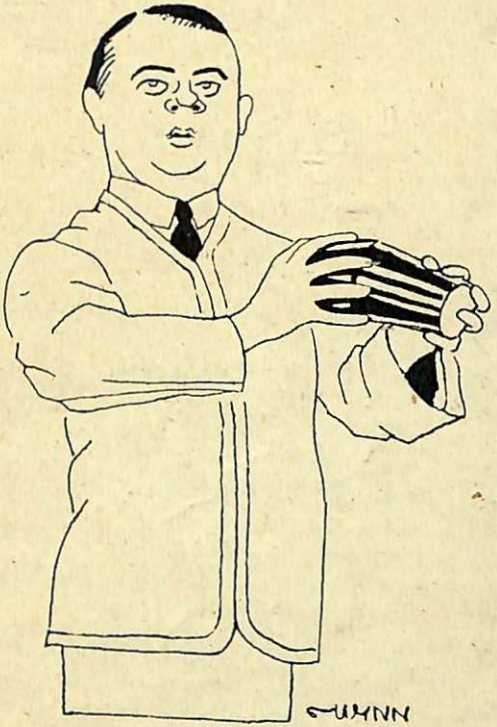
CHURCHWARDEN CLUB'S
WEEKLY SESSION
AT HARRY'S NEW-YORK BAR.
I. B. F. HEADQUARTERS
5, RUE DAUNOU, PARIS


QUINN

Dedicated

to

O. O. Mc INTYRE

President of the I. B. F.

PREFACE

The purpose of this little pocket manual is to provide an unerring and infallible guide to that vast army of workers which is engaged in catering to the public from behind bars of the countless "hotels," "buffets," and "Clubs" of every description throughout the English-speaking world and on the Continent.

In this new edition there is much of added interest, due to the collaboration of the well known caricaturist Wynn, and the "Around the Town" columnist of the *New York Herald*, Paris, Arthur Moss.

There have been a number of handbooks published containing instructions for the mixing of drinks, etc., but such works are not adaptable by reason of their cumbersome proportions. They are left lying around on shelves and in odd places, rarely are they readily accessible, and often they cannot be found at all when wanted. This pocket Cocktail guide, which the author most unqualifiedly recommends as the best and only one which has ever been written to fill every requirement, contains about 300 recipes for all kinds of modern cocktails and mixed drinks, together with appropriate toasts and valuable hints and instructions relating to the bar business in all its details, and which, if faithfully studied, will enable the veriest novice in the business to become an expert mixer and a thoroughly competent bar-tender in a remarkably short time.

The work is also an excellent guide for private individuals — ladies and gentlemen who entertain in their homes — as ample and explicit directions for making and serving these

delicious beverages are given. Stewards of clubs, dining-car managers, and butlers in private families, and all those who cater to the exclusive classes, will find this work an almost indispensable aid to them in the performance of their duties. The merit and honour involved in any occupation — with all that this assertion implies — lies wholly in the conscientious and intelligent manner in which the duties of that occupation are discharged. In recent years the bar business, keeping pace with other departments of commercial enterprise to which our growing and complex civilization has given impetus, has developed into a profession requiring the highest order of scientific skill to ensure success. To all those engaged in the dispensing of liquors, who are ambitious to elevate their business to the very highest plane of excellence, this pocket guide will appeal with greater force after they shall have examined its contents and realized the full extent of its usefulness and value. Prompted more by a desire to confer a lasting benefit upon fellow-workers in the great art of mixing drinks than from any business consideration, this little work is most confidently entrusted to the kindly consideration and the fair and impartial judgment of the profession by the author, late of Plaza, New York ; Casino Municipal, Enghien, and Nice ; and of Ciro's London and Deauville, now proprietor of Harry's New York Bar, 5, Rue Daunou, Paris.

HARRY McELHONE.

While there are really few rules by which a bar-tender may be governed, yet the new man in the business ought to have some sort of a guide, so that he can conduct himself in a manner that will do credit to the establishment and give satisfaction to the customer. He should be polite, prompt, and attentive at all times, and never lose his temper under any circumstances. It is important that he should always be cheerful and answer all questions put to him in as intelligent a manner as possible. He should be cheerful and amicable at all times, and try and memorize his clients' names, as it always pleases the clients when he remembers them and their particular kind of beverage.

Above all things, it is necessary that he should be well and neatly dressed, without show, and while on the subject of dressing, it might as well be mentioned that nothing is better or more appropriate than a white bar-jacket and white apron, spotlessly clean. Assume, now, that a customer has stepped up to the bar. Inquire as to his wants. If it is a mixed drink prepare it above the counter as expeditiously as possible. Do all the work in plain view, for there is nothing to conceal, and do it as it ought to be done, without any attempt at unusual elaboration. Above all things be neat. See that the glasses are brightly polished and that everything that is used to prepare the drink is perfectly clean. If there is no

rush, attend to the customer until he has finished drinking and left the bar. Then the bar should be immediately and thoroughly cleaned and it will not have the untidy and sloppy appearance for which too many places are noted. Also clean the glasses and put them back where they belong, so as to have them ready for the next time used. During your daily work don't overlook the bar bench, but keep it neat and in good working order. Too much attention cannot be paid to this part of the bar, and a good bar-tender can always be told by the way his bench looks.

Bar-tending may, to the man who knows nothing about it, seem a very simple matter; but like everything, study is required to become an expert. Of course this is leaving the mixing of drinks entirely out of consideration; what is referred to now is the act of waiting upon a customer so that there will be no hitch of any kind, nor any misunderstanding. The successful barman of to-day is alert, bright, cheerful, courteous, speaks when spoken to, or only so far as a query concerning the drink, is clean and neat in dress and makes no unnecessary display of jewellery.

To be abrupt, insolent, to talk too much, or to be slovenly in appearance is a positive detriment, and is inexcusable.

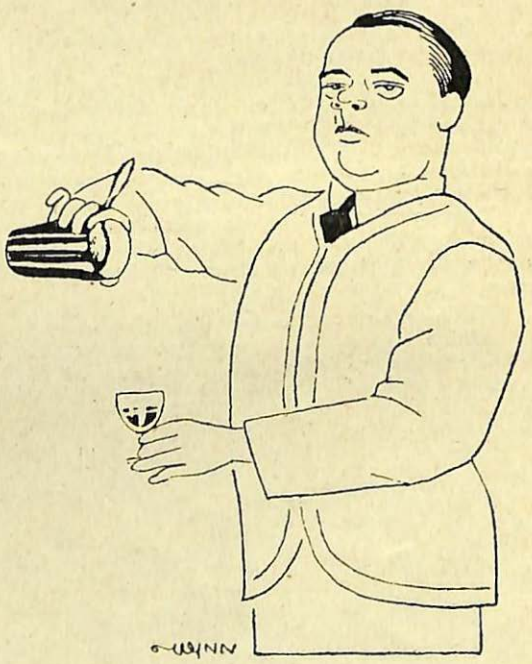
When mixed drinks are called for, they should be mixed above the counter and in full view of the customer. There should be no mistakes and no accidents, as at that particular time they are inexcusable, everything should be done neatly and with despatch. Nine men out of ten should be served quickly and without any unnecessary fuss. Remember that perfect service is half the game ; after the drinks have been served and paid for and change delivered, the debris should be immediately cleared away and the bar wiped dry. Bear in mind that a place for everything will save a lot of time, trouble and confusion, especially behind the bar, and no rush should interfere with this system. This especially applies to the working bench.

The really good bar-tender is the man who has the ability of suiting and pleasing his customer; who recognises that there are several grades of cocktails: mild, medium and strong, and observes any suggestions which may be made concerning

them. There are a certain number of men behind the bar, who think they know it all, and who turn out drinks irrespective of the individual taste of the men most to be considered — those who pay for them and drink them. It will not take a good bar-tender long to work up a big personal following which may be of great value to him later on if he has a place of his own.

When mixing, the wisest plan for the novice is to pour ingredients in the shaker first and afterwards add the ice, as then a mistake can easily be rectified. Great care should be taken to avoid using snowy ice, which dissolves too quickly and gives the beverage a watery flavour. How to hold your shaker, and strain, is better explained by the sketch on frontispiece and Page 6 . As to stirring a cocktail this is done in a large bar glass (pint size) by stirring briskly with a long bar spoon. This practice was not in much use in New York just before America went dry, in fact the only time it is necessary to stir a cocktail is when you are mixing drinks containing an effervescent liquid.

The most practical article for measuring purposes is a "gigger," which used to be in general use in America. The "gigger" is of silver plated metal, cone-shaped at both ends to contain 1/3 and 2/3 of liquor, in fact the Gordon Dry Gin Co., Ltd., used to supply a very useful "gigger" a few years ago.

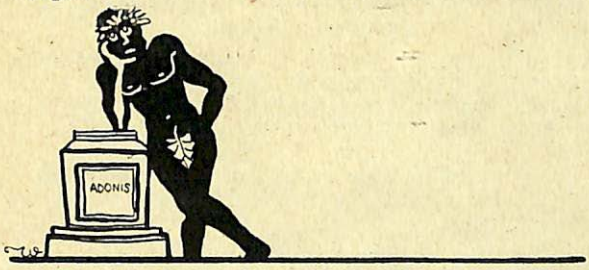


Absinthe Cocktail.

2/3 Absinthe, 1/6 Gin, 1/6 Syrup of Anisette or Syrup of Gomme, add one dash Orange, one dash Angostura.
Shake until frozen, and strain into cocktail glass.

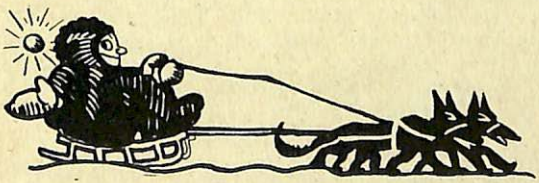
Absinthe Frappé.

2/3 Absinthe, 1/6 Syrup of Anisette, double quantity of water.
Shake up long enough until the outside of the shaker is thoroughly covered with ice. Strain into small tumbler.



Adonis Cocktail.

1 dash Orange Bitters, 1/3 Sherry, 2/3 Italian Vermouth.

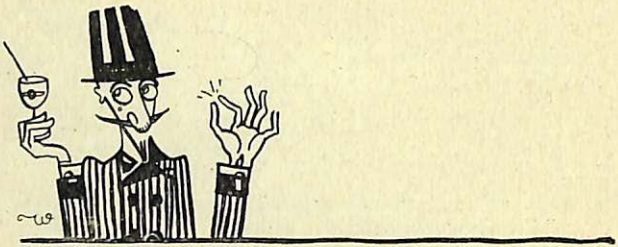


Alaska Cocktail.

1/3 Yellow Chartreuse, 2/3 Gin (Gordon).

Alexander Cocktail.

1/3 Crème de Cacao, 1/3 Brandy, 1/3 Fresh Cream.
Shake well and strain into cocktail glass.



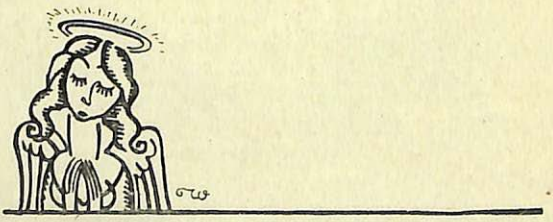
Alfonso Cocktail.

Put one lump of sugar in a medium-sized wineglass, 2 dashes of Secrestat Bitters poured on to the sugar, one lump of ice, one quarter of the glass Dubonnet, and fill remainder with Champagne, and squeeze lemon peel on top, and stir slightly.

(The above cocktail was very popular at Deauville in 1922, during his Majesty the King of Spain's stay at that popular Normandy resort.)

American Beauty.

This is a long drink, use tumbler. 1 teaspoonful of Crème de Menthe. Fill with ice. Then in another glass mix the following : 1/6 Orange juice, 1/6 Grenadine, 1/3 French Vermouth, 1/3 Cognac. Pour in first glass. Dash the top with Port Wine, dress with fruits and a sprig of fresh mint, and serve with a straw.



Angel's Kiss.

Pour into liqueur glass 2/3 Crème de Cacao, 1/6 Fresh Cream.

A. O. F. B. Cocktail.

1/3 Rum, 1/3 Brandy, 1/6 Curaçao, 1/6 Grenadine.
(*Recipe by Bert Temple, Hon. Sec. Ye Ancient Order of Froth Blowers.*)

Apple Jack Cocktail.

2/3 Apple Jack, 1/6 Grenadine, 1/6 Lemon Juice.

Artists' Special.

1/3 Scotch Whisky, 1/3 Sherry, 1/6 Lemon juice, 1/6 Groseille syrup.
Shake well and strain into cocktail glass.
(*Recipe from Artists Bar, Rue Pigalle, Paris.*)

Astoria Cocktail

1 dash Orange Bitters, 2/3 Gin, 1/3 French Vermouth.
Serve with stuffed Olive.

Attack Cocktail

1/2 Calvados, 1/4 Sherry, 1/4 Brandy, 1 dash Anis, 3 to 4 dashes of Grenadine, 1 dash of Angostura.
Shake well and serve.
(*Recipe from Johnny's Bar, Rue Port Mahon, Paris.*)

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Bacardi Cocktail.

1 teaspoonful Grenadine, 1/3 Gin, 2/3 Bacardi Rum, Juice of half a Lime.
(Bacardi Rum comes from Cuba.)

Bamboo Cocktail.

1 dash Orange Bitters, 1/2 wineglass Dry Sherry, 1/2 wineglass French Vermouth.
(*Charlie Mahoney, Bar-tender, Hoffman House, New York*).

Bijou Cocktail.

Use a large bar glass.
1 dash Orange Bitters, 1/3 Green Chartreuse, 1/3 Italian Vermouth, 1/3 Plymouth Gin.
Mix well with a spoon, strain into a cocktail glass, add a cherry or olive, squeeze a piece of lemon peel on top, and serve.
(*Recipe from Harry Johnson of New Orleans.*)

Black Bottom Cocktail.

Half fill a large wine glass with shaved Ice, add Cherry Juice (not Guignolet) to cover the Ice and as much more of Gentiane Dubois.
Shake and turn it into the same sized glass and fill up with Syphon. Serve with an Olive.
(*Recipe from S. R. Cope of Chatou*).

Blackthorn Cocktail.

3 dashes Angostura, 3 dashes Absinthe, 1/2 Irish Whisky, 1/2 French Vermouth.
Shake well, and strain into cocktail glass.

Blanche Cocktail.

1/3 Cointreau, 1/3 Anisette, 1/3 Curaçao (white). Shake well and strain into cocktail glass.
(A popular after-dinner cocktail.)

Block and Fall Cocktail.

1/6 Anis Del Oso or Absinthe, 1/6 Calvados, 1/3 Brandy, 1/3 Cointreau.

BRANDY Cocktails
» *Crustas*
» *Daisies*
» *Fixes*
» *Flips*
» *Punches*
» *Smash*
» *Sour*
» *Highball*

⁘

USE

MARTELL BRANDY

Bloodhound Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, 2 or 3 Strawberries. Shake well, and strain.

(This cocktail was introduced to London by the Duke of Manchester a few years ago.)

Bosom Caresser.

1 yolk of Egg, 1 teaspoonful of Grenadine, 1/6 Curaçao. 1/6 Brandy, 1/3 Madère.

Shake well. Strain.

Brandy Cocktail.

2 dashes Angostura, 2 teaspoonfuls of Gomme Syrup, 1 glass Brandy.

Brandy Crustas.

Take a small wineglass, moisten the rim with lemon, dip rim of glass into castor sugar, which action gives the glass a frosted appearance. Cut the rind of a half a lemon the same as you would peel an apple, then fit into your prepared glass. Then pour into your shaker 1 teaspoonful Sugar or Gomme Syrup, 3 dashes of Maraschino, 3 dashes of Angostura Bitters, Juice of a 1/4 Lemon, 1 glass Brandy. Shake well, pour into your glass, and add fruit.

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Brandy Daisy.

2/3 Brandy, 1/6 Syrup of Grenadine, Juice of half a Lemon.

Shake well, strain, pour into double-sized cocktail glass, add cherry and other fruit in season and a squirt of soda water.

Brandy Fix.

Pour into a small tumbler 1 teaspoonful of Sugar, 1 teaspoonful of Water to dissolve the sugar, Juice of a half Lemon, 1/2 liqueur of Cherry Brandy, 1 liqueur of Brandy.

Fill the glass with fine ice and stir slowly, then add a slice of Lemon, and serve with a straw.

Brandy Flip.

1 yolk of a Fresh Egg, 1 teaspoonful Sugar or Syrup Gomme, 2/3 Brandy.

Shake well, strain into small wineglass, and grate a little nutmeg on top.

Brandy Highball

is Brandy and Soda, 1 piece of Lemon Peel squeezed in glass, with a chunk of Ice.

Brandy Julep.

Same as Mint Julep.

Brandy Punch.

In a large fancy wine glass, half fill glass with Shaved Ice. 1 teaspoonful Castor Sugar, 1 teaspoonful of Pineapple Syrup, juice of 1/4 Lemon, a few drops of Lime Juice, a glass of Brandy squirt of Syphon. Stir well, then decorate with fruits in season, and flavour with a few drops of Rum on top.

Brandy Shamparelle.

1/4 of Curaçao (rouge), 1/4 Yellow Chartreuse, 1/4 Anisette, 1/4 Brandy.

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Brandy Smash.

Dissolve 1 teaspoonful of Sugar and water in a shaker, add a few sprigs of Fresh Mint, Extract Flavour of Mint. Draw out sprigs of Mint, add one glass of Brandy, shake well, and pour into wineglass half full fine ice. Decorate with fruits in season.

Brandy Sour.

1 teaspoonful Sugar or Gomme Syrup, Juice of half a Lemon, 1 glass Brandy.

Shake well, strain into wineglass, squirt a little syphon on top, decorate with fruit.

Brazil Cocktail.

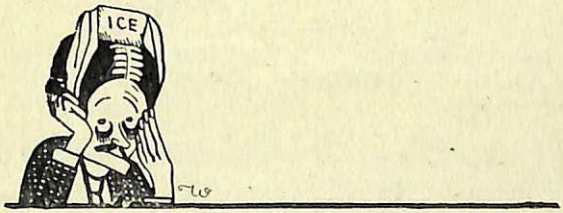
3 dashes Angostura, 3 dashes Absinthe, 1/2 French Vermouth, 1/2 Sherry.

Stir up well, strain into cocktail glass, adding a cherry, and squeeze a piece of lemon peel on top.

Broken Spur Cocktail.

1 yolk of a Fresh Egg, 1/6 Gin, 1/6 Italian Vermouth, 2/3 White Port, 1 teaspoonful Anisette Marie Brizard.

(This cocktail was brought out by the cavalry which got disbanded during the war.)



Bromo Seltzer.

In a large tumbler put one tablespoonful of Bromo Seltzer (which can be procured at all chemists) fill with Soda, then pour into another tumbler. Repeat this twice until powder is dissolved, and drink while fizzing. (A good pick-me-up for that next morning feeling.)

Bronx Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, the juice of a quarter of an Orange.

Bronx Terrace Cocktail.

2/3 Gin, 1/3 French Vermouth, Juice of half a Lime.

Brooklyn Cocktail.

1 dash Amer Picon, 1 dash of Maraschino, 2/3 Rye Whisky, 1/3 French Vermouth.

Brut Cocktail.

1 dash Angostura Bitters, 1/3 Amer Picon, 2/3 French Vermouth.

Bull-Dog.

Put 2 or 3 lumps of Ice in a large tumbler, add the Juice of 1 Orange, 1 glass of Gin. Fill balance with Ginger Ale. Stir, and serve with a straw.

Bunny's Hug.

1/3 Gin, 1/3 Scotch Whisky, 1/3 Absinthe.

Byrrh Cocktail.

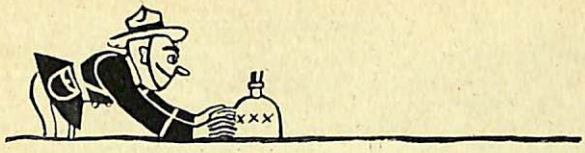
1/3 French Vermouth, 1/3 Rye Whisky, 1/3 Byrrh.
(Byrrh is somewhat similar to Dubonnet but much more dry to the taste.)

Café de Paris Cocktail.

1 white of a Fresh Egg, 2/3 Gin, 1/6 Syrup of Anisette, 1 teaspoonful of Fresh Cream.
(*Recipe from the Café de Paris, Broadway, New York.*)

Cameron's Kick Cocktail.

1/3 Scotch Whisky, 1/3 Irish Whisky, 1/6 Lemon Juice, 1/6 Orgeat Syrup.
(Orgeat Syrup is made from almonds.)



Canadian Cocktail.

2 dashes Angostura, 2 teaspoonfuls of Gomme Syrup, 1 glass of Canadian Club Whisky.

Carrol Cocktail.

1/3 Italian Vermouth, 2/3 Brandy.
Serve with pickled walnut in cocktail glass.
(This cocktail was well-known at the Plaza Hotel, New York, before Prohibition.)

Casino Cocktail.

In a wineglass put 1 lump of Sugar, soak it with Absinthe, add 1 lump of Ice, fill the glass with Champagne, add a dash of Brandy on top, and squeeze a piece of lemon peel on top.

Cecil Pick-me-up.

One yolk of Egg, 1 glass of Brandy, 1 teaspoonful of Castor Sugar. Shake well and strain into medium sized wine glass and fill balance with Champagne.
(*Recipe from Wm. Pollack, Cecil Bar, London, one of my apt pupils when at Ciro's Bar, London.*)

C. F. H. Cocktail.

1/6 Grenadine, 1/6 Swedish Punch, 1/6 Calvados, 1/6 Lemon Juice, 1/3 Gin.
Shake well and strain into cocktail glass with a cherry.

Champagne Cocktail.

In a wineglass put 1 lump of Sugar saturated with Angostura Bitters, add 1 lump of Ice, fill the glass with Champagne, squeeze a piece of lemon peel on top, stir, and serve.

Champagne Cup.

Put 2 or 3 lumps of Ice in a large jug and add 1 liqueur of Brandy, 1 liqueur of Maraschino, 1 liqueur of Curaçao, 1 bottle of Champagne, 1 bottle of Soda Water.

Stir well, and decorate with fruits in season and two sprigs of fresh mint and a slice of cucumber peel.

Champagne Julep.

Use a large fancy wine glass, put 1 lump of Sugar and 1 sprig of Fresh Mint, 1 lump of Ice, then pour your Champagne very slowly, at the same time stirring gently all the time, and ornament the top in a tasty manner with fruits in season.

Champagne Pick-me-Up.

1 liqueur of Brandy, 1 liqueur of French Vermouth, 1 teaspoonful of Gomme Syrup.

Shake well, strain in a wineglass, and add Champagne.

(*Recipe by Johnny Leapold, Grand Cercle, Aix-les-Bains.*)

Chatou Cocktail.

1/4 Mandarin, 1/4 Brandy, 1/4 Anis del Oso, 1/4 Cherry Brandy.

(*Recipe by A. Nini of Chatou. Brevété S(ans) G(arantie) D(e) G(oulot).*

Chinese Cocktail.

1 dash Angostura, 3 dashes Maraschino, 3 dashes Curaçao, 1/6 Syrup Grenadine, 1/3 Jamaica Rum.

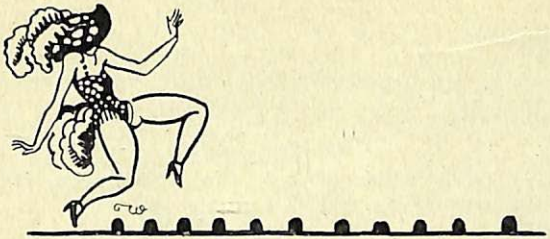
Shake well and strain.

(*Recipe by F. P. Newman, Paris.*)

Chocolate Cocktail.

1 yolk of a Fresh Egg, 1/6 Yellow Chartreuse, 1/3 Port Wine, 1 teaspoonful of Ground Chocolate.

Shake well.



Chorus Lady Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth, add the Juice of a 1/4 Orange.

Serve in old-fashioned whisky glass with slice of orange. (*Recipe by Al Oates, Savannah.*)

Cider Cup.

1 liqueur of Calvados, 1 liqueur of Brandy, 1 liqueur of Curaçao, 1 bottle of Cider, 1 bottle of Perrier or Soda Water.

Prepare the same way as Champagne Cup.

Cinzano Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters, 1 glass of Cinzano Vermouth.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

Cinzano Champagne Cocktail.

In a wingelass put 1 lump of Sugar, 2 dashes of Angostura, 1 dash of Curaçao, 1 teaspoonful Brandy, 1 lump of Ice.

Fill balance with that well-known Cinzano Champagne. stir slightly, and squeeze Lemon Peel on top.

Note. — This cocktail is very popular in all American bars, as Cinzano Champagne is very reasonable in price.

Claret Lemonade.

Use large tumbler.

Half fill with fine Ice, Juice of 1 Lemon, 2 teaspoonfuls Gomme Syrup, 1 glass of Claret, and fill with syphon.

Stir slowly, and serve with a straw.

Claridge Cocktail.

1/3 French Vermouth, 1/3 Gin, 1/6 Apricot Brandy, 1/6 Cointreau.

Shake well and strain into cocktail glass.

(*Recipe by Leon, Bartender, Claridge's Hotel, Champs-Elysées, Paris.*)

Clover Club Cocktail.

1 white of Fresh Egg, Juice of small Lime (or 1/4 Lemon), 1 teaspoonful Raspberry Syrup, 1/3 Gin, 1/6 Italian Vermouth.

Note. — In London for some time it has been the custom to serve Grenadine instead of Raspberry.

Clover Leaf Cocktail.

1 white of Egg, Juice of a small Lime (or 1/4 Lemon). 1 teaspoonful of Grenadine, 1 sprig of Fresh Mint, 1/3 Gin, 1/6 Vermouth Italian.

Shake well, strain, and leave mint-leaf on top.

Club Cocktail.

1/3 Italian Vermouth, 1/3 Gin, 2 dashes Orange Bitters. 1 teaspoonful Gomme Syrup, 1/6 Yellow Chartreuse.

(*C. Mahoney's Recipe.*)

Coffee Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar or Gomme Syrup, 1/3 Port Wine, 1/6 Brandy, 1 dash Curaçao.

Shake well, strain into a small wineglass, and grate a little nutmeg on top.

Note. — The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, hence probably its name.

Colonial Cocktail.

2/3 Gin, 1/3 Juice of Grape Fruit, 1 dash of Maraschino.

Commodore Cocktail.

1 teaspoonful Gomme Syrup, 2 dashes Orange Bitters, Juice of half a Lime, glass of Rye Whisky.
(*Recipe by Phil Gross, Cincinnati, O.*)

Cooperstown Cocktail.

1/3 French Vermouth, 2/3 Gin, 2 sprigs of Fresh Mint.

Coronation Cocktail

Use mixing glass.
Fill half full with cracked Ice, 2 dashes Maraschino, 3 dashes Orange Bitters, 2/3 French Vermouth, 1/3 Sherry.
(*Recipe by Joseph Rose, of Murray Bros. Café, Newark, N. J., in* 1903.)

Country Club Cooler.

Serve in tumbler, 1 glass French Vermouth, 1 teaspoonful Grenadine, 2 lumps of Ice, fill with Soda Water.

Cream Fizz.

1 glass of Gin, Juice of 1 Lemon, 1 teaspoonful Sugar or Gomme ; and last 1 teaspoonful of Fresh Cream.
Shake well, strain into wineglass, and squirt of soda on top.

Cuban Cocktail.

2/3 Brandy, 1/3 Apricot Brandy, Juice of half a Lime.

Dacqueri Cocktail.

2/3 Bacardi, Juice of a Fresh Lime, 1/3 Grenadine.
Shake well, and strain into cocktail glass.
(This was a very popular cocktail in America before Prohibition came in. Bacardi is made in Cuba.)

Dempsey Cocktail.

2/3 Calvados, 1/3 Gin, 2 dashes Grenadine, 1 dash Anis Del Oso.

(*Recipe by Fred. Martin, Casino, Deauville,* 1922.)

Derby Cocktail.

2 dashes Peach and Bitters, one sprig of Fresh Mint, 1 glass Gordon Gin.

Stir and strain into cocktail glass. Serve with olive.

(*Recipe E. G. De Gastreaux, of Canal and Vine Streets, Cincinnati,* 1903.)

Desert Healer.

Juice of 1 Orange, 1 glass of Gin, 1/2 glass of Cherry Brandy Fockink. Shake well, strain into large tumbler and fill balance with Ginger Beer.

(*Recipe by Hon. H. Grayson.*)

Diabola Cocktail.

2/3 Dubonnet, 1/3 Gin, 2 dashes of Orgeat Syrup.

(*By F. Newman, Paris.*)

Diki-Diki Cocktail.

2/3 Calvados, 1/6 Caloric Punch (Swedish Punch), 1/6 Grape Fruit Juice.

(*This is a very popular cocktail in London by "Robert," the well-known bartender.*)

Doctor Cocktail.

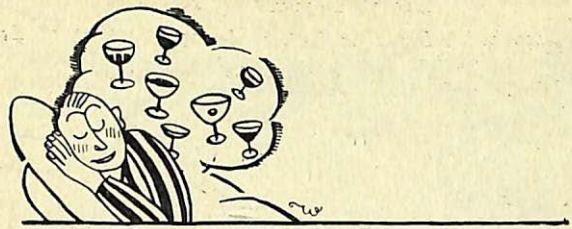
1/3 Cederlund Swedish Punch, 1/3 Orange Juice, 1/3 Lemon Juice.

Shake well and strain into cocktail glass.

Douglas Cocktail.

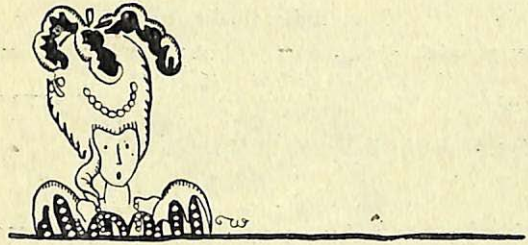
2/3 Gordon Gin, 1/3 French Vermouth.

Shake well, strain, squeeze of orange peel on top.



Dream Cocktail.

1/3 Curaçao, 2/3 Brandy, 1 dash Absinthe, contributed by Bruce Reynolds.



Du Barry Cocktail.

1 dash Boonkam Bitters, 2 dashes Absinthe, 2 dashes Gomme Syrup, 2/3 Gin, 1/3 French Vermouth.

Shake well. Strain into cocktail glass with quarter slice of orange.

Dubonnet Cocktail.

2/3 Dubonnet, 1/3 Gin.

Dubonnet Fizz.

Juice of half an Orange, Juice of half a Lemon, 1 tea spoonful of Cherry Brandy, 1 glass Dubonnet.

Shake well, strain into wineglass, and squirt of syphon.

Dunlop Cocktail.

1/3 Sherry, 2/3 Rum, 1 dash Angostura Bitters.

Eagle's Dream Cocktail.

1 teaspoonful Sugar or Gomme Syrup, 1 white of Egg, 2/3 Gin, 1/6 Crème Yvette, Juice of 1/4 Lemon.

Shake well, and strain into cocktail glass, with cherry.

East India Cocktail.

1 teaspoonful of Curaçao, 1 teaspoonful of Pineapple Syrup, 2 dashes Angostura Bitters, 2/3 Brandy.

Stir up with a spoon, strain into a cocktail glass, serve with a cherry.

(*Recipe by Harry Johnson, of New Orleans.*)

Egg Flip.

1 yolk of Egg, 2 dashes Curaçao, 2/3 Brandy, 1 teaspoonful Gomme Syrup.

Shake well and strain into medium-sized wineglass and grate nutmeg on top.

Egg Lemonade.

Fill your shaker half full with chopped Ice and add 1 Fresh Egg, 2 teaspoonfuls of Sugar, Juice of 1 Lemon.

Shake well and strain into large tumbler. Fill with Soda Water.

Egg Nogg.

Fill the shaker half full with chopped Ice and add 1 Fresh Egg, 1/2 teaspoonful of Sugar, 1 glass of Brandy, 1 glass of Rum, the remainder Fresh Milk.

Shake well, and strain into medium-sized tumbler. Grate a little nutmeg on top and serve.

GORDON'S

GIN

THE HEART OF A GOOD COCKTAIL

ALWAYS SAY GORDON'S

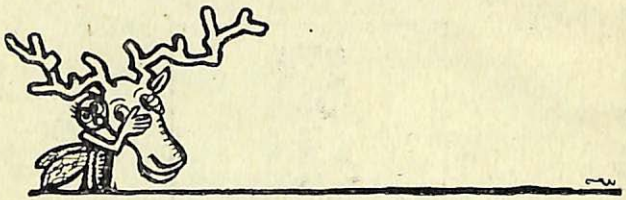
Egg Nogg *(Hot)*.

Use large bar glass.

1 teaspoonful Sugar, 1 Fresh Egg.

Beat well up with spoon by turning briskly, add boiling Milk while stirring, then add 1 glass Brandy, 1 glass Rum.

Stir until properly blended, then grate nutmeg on top and serve.



Elk's Own Cocktail.

White of a Fresh Egg, 1/3 Rye Whisky, 1/3 Port Wine, Juice of half Lemon, 1 teaspoonful Sugar.

Shake well, strain into wineglass, and a slice of pineapple.

Empire Punch.

In a large tumbler put 3 or 4 lumps of ice, then add 1 teaspoonful Maraschino, 1 teaspoonful Curaçao (Bols), 1 teaspoonful Benedictine, 1 teaspoonful Brandy, 1 wine glass of Claret. Fill balance with Champagne, stir well and decorate with fruits in season.

(Recipe from Charlie Casino Bar, Dieppe.)

E. Nos Cocktail.

1/3 French Vermouth, 2/3 Gordon Gin, 3 dashes of Absinthe. Shake well and strain.

Eton Blazer.

In a large tumbler put 3 or 4 lumps of ice, the juice of one Lemon, 1 glass of Gilbey's Gin, 1/2 glass Groseille Syrup, 1/2 glass of Kirsch. Fill balance with Soda, stir well and serve with straws.

BOOTH'S
LONDON GINS

BEST FOR
COCKTAILS
FIZZES &
RICKEYS

ANGLO SPIRITS IMPORT C°

5, Rue Boudreau, PARIS (9e)

Eye-opener Cocktail.

1 yolk of Fresh Egg, 1 teaspoonful of Sugar, 2 dashes of Absinthe, 2 dashes of Curaçao, 2 dashes of Crème de Noyau, 1/3 Rum.

(Recipe by F. Newman, Paris, 1907.)

Fairbank Cocktail.

2 dashes of Crème de Noyau, 2 dashes of Orange Bitters, 1/3 French Vermouth, 2/3 Gin.

Fantasio Cocktail.

1/3 Hollands Gin, 1/3 Brandy, 1/6 White Mint, 1/6 Maraschino.

Fascinator Cocktail.

Three dashes of Anis Del Oso, 1 sprig of Fresh Mint, 1/3 French Vermouth, 2/3 Gin.

(Recipe by Jimmy, Berkelman's Hotel du Nord, Rouen.)

Fernet Branca Cocktail.

1 teaspoonful Curaçao, 1/3 Fernet Branca, 2/3 Cinzano Vermouth.

Fish House Punch

Half fill a large tumbler with fine Ice, add 1 glass of Whisky, the Juice of 1 Lemon. Fill with syphon.

Stir, decorate with fruits in season, and float a little Rum on top, and serve with straw.

Flu Cocktail.

1 dash of Jamaica Ginger, 1 teaspoonful of Lemon Juice, 1 teaspoonful Rock Candy Syrup, 1 teaspoonful Ginger Brandy, 1 glass of Rye Whisky.

Stir together and serve in same glass.

Fourth Degree Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, 4 dashes of Absinthe.

Fox River Cocktail.

In a wineglass put 1 lump of Sugar saturated with Peach Bitters, add 1 lump of Ice, one glass of Bourbon Whisky, and 1 teaspoonful of Crème de Cacao.

Squeeze a piece of Lemon Peel on top, stir slightly.

Futurity Cocktail.

Squeeze a piece of lemon peel on top, stir slightly and serve.

2 dashes Angostura Bitters, 1/3 Italian Vermouth, 2/3 Sloe Gin.

Gangadine Cocktail.

1 teaspoonful of Framboise Syrup, 1/3 Oxygenée Cusenier, 1/3 Gin, 1/3 White Mint.

Shake well, and strain into cocktail glass.

(Note. — Oxygenée is a white Absinthe which is now manufactured in Belgium since its prohibition in France.)

Gazette Cocktail.

1 teaspoonful Gomme Syrup, 1 teaspoonful Lemon Juice, 2 dashes of Orange Bitters, 1/3 Brandy, 1/3 Italian Vermouth.

Serve in wineglass with one whole slice of lemon.

(Recipe by Wm. Reno, at the Freerstone Café, Toledo, Ohio.)

Gilroy Cocktail.

1/3 Gin, 1/3 Noilly Prat, 1/6 Cherry Brandy, 1/6 Kirsch.

Shake well. Strain into cocktail glass.

Gimlet.

1/2 Coates' Plymouth Gin, 1/2 Rose's Lime Juice Cordial.

Stir, and serve in same glass. Can be iced if desired.

A very popular beverage in the Navy.

Gin Cocktail.

1 teaspoonful of Gomme Syrup, 2 dashes of Orange Bitters, 2 dashes of Angostura Bitters, remainder Gin.

Shake well and serve with cherry.

Gin Daisy.

Same as Brandy Daisy.

Gin Fix.

Same as Brandy Fix.

Gin Fizz.

1 teaspoonful of Sugar or Syrup of Gomme, the Juice of 1 lemon, 1 glass of Gin.

Shake well, strain into medium-sized tumbler, and fill up with Soda Water.

Gin Flip.

Same as Brandy Flip.

Gin Highball

Is a Gin and Soda, with Lemon Peel squeezed in glass, and a lump of Ice.

Gin Julep.

Prepared the same way as Mint Julep.

Gin Rickey.

Put 1 lump of ice in a tumbler, cut a fresh lime in half and squeeze the juice in the glass, and add 1 glass of Gin, and fill balance with Seltzer or Soda Water.

Gin Sling.

Juice of 1 Lemon, 1 glass of Gin, 1 teaspoonful of Grenadine, 1 wineglass of plain water.

Shake well and strain into medium-sized tumbler.

Gin Smash.

Prepared the same way as a Brandy Smash.

Gloom Chaser Cocktail.

1/6 Curaçao, 1/6 Grand Marnier, 1/6 Grenadine, 1/6 Lemon juice, 1/3 Bacardi Rum.

Shake well and strain into cocktail glass.

(*Recipe by "Charlie," the popular Bartender, Ermitage, Champs-Elysées, Paris.*)

Gloom Raiser.

2 dashes of Absinthe, 2 dashes of Grenadine, 2/3 Gordon Gin, 1/3 French Vermouth, Lemon Peel.

(*Recipe by "Robert," of the Embassy.*)

Golden Fizz.

Similar to Gin Fizz, Yolk of a Fresh Egg added.

Golden Slipper.

1/2 glass of Yellow Chartreuse into small wineglass, then drop one yolk of a Fresh Egg and 1/2 glass Eau de Vie de Dantzig.

(*Recipe by Harry Johnson, New Orleans.*)

Greenbriar Cocktail.

1 dash Peach Bitters, 1/3 French Vermouth, 2/3 Sherry, one sprig of Fresh Mint.

Shake well, and strain.

Green Room Cocktail.

2/3 French Vermouth, 1/3 Brandy, 2 dashes of Curaçao. Shake well and strain into cocktail glass.

Grenadier Cocktail.

1 dash of Jamaica Ginger, 1/3 Ginger Brandy, 2/3 Brandy, 1 teaspoonful of Gomme Syrup.

Guard's Cocktail.

2 dashes Curaçao, 2/3 Italian Vermouth, 1/3 Gilbey's Gin. Shake well, and strain into cocktail glass.

Hakam-Hiccup Cocktail.

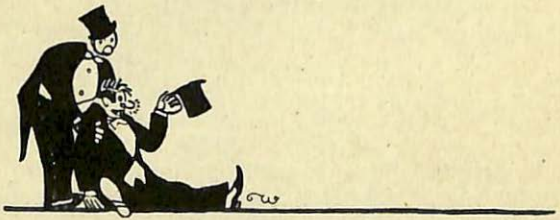
1 dash Orange Bitters, 2 dashes Curaçao, 1/3 Gin, 2/3 Italian Vermouth.

(*Recipe from the Hakam-Hiccup Bar, Eastbourne.*)

Harry's Cocktail.

2/3 Gin, 1/3 Italian Vermouth, 1 dash of Absinthe, 2 sprigs of Fresh Mint.

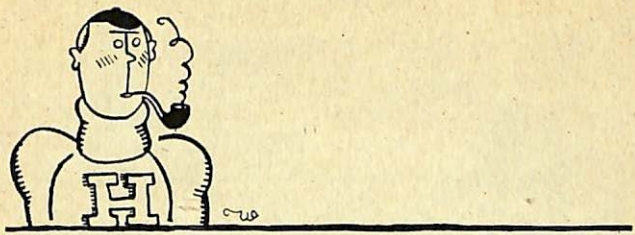
Shake well and strain into cocktail glass, serve with a stuffed olive.



Harry's Pick-me-up.

1 teaspoonful of Grenadine Syrup, 1 glass of Brandy, the juice of 1/2 a lemon.

Shake well and strain into medium sized wine glass, and fill balance with Champagne.



Harvard Cocktail.

1 dash of Gomme Syrup, 2 dashes Angostura, 1/2 Brandy, 1/2 Martini Rossi Vermouth.
Shake well, and strain.

Hasty Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine, 1/3 French Vermouth, 2/3 Gordon Gin.
Shake well and strain into cocktail glass.

Hoffman House Cocktail.

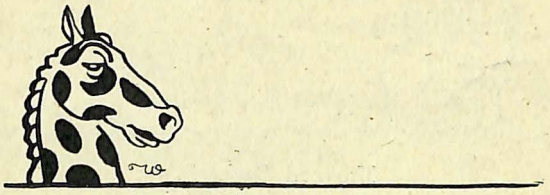
2/3 Nicholson Gin, 1/3 French Vermouth, 1 dash of Orange Bitters.
Shake well and strain into cocktail glass, and squeeze orange peel on top.

Homestead Cocktail.

1/3 Italian Vermouth, 2/3 Gin, 1 slice of Orange.
Shake well and strain into cocktail glass.

Hula-Hula Cocktail.

1/3 Gin, 1/3 Curaçao, 1/3 Orange Juice.



Horse's Neck.

Peel a whole rind of lemon as you would an apple, then put in a large tumbler, add a few lumps of Ice, 1 teaspoonful of Sugar, 1 glass of Gin, then fill up with Ginger Ale.

Hot Egg Nogg.

Use medium-sized tumbler.

1 Fresh Egg, 1 teaspoonful Sugar. Beat well up, then add boiling Milk, then stir well together and add 1 glass of Brandy and 1 glass of Rum.

Stir again, then grate nutmeg on top. Then serve.

(Note. — It is really necessary to put a bar spoon in glass while pouring in the hot milk to prevent the glass from cracking.)

Hot Grog.

1 teaspoonful of Sugar, Juice of 1/2 a Lemon.

Dissolve with a little hot water, then add 1 glass of Brandy, 1 glass of Rum, 2 cloves, 1 small piece of Cinnamon. Fill up balance with hot water, put a slice of lemon into it, stir up well, grate nutmeg on top, and serve.

I. B. F. Pick-Me-Up.

3 dashes of Fernet Branca, 3 dashes of Curaçao, 1 glass of Brandy. Shake well and strain into medium-sized wine-glass and fill balance with Champagne.

(*Recipe by Bob Card, Bartender, Harry's New York Bar, Paris.*)

Inca Cocktail.

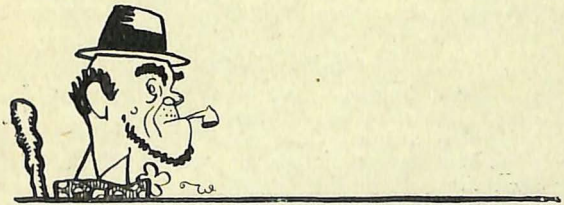
2 dashes of Orgeat Syrup, 2 dashes of Orange Bitters, 1/3 Plymouth Gin, 1/3 Dry Sherry, 1/3 French Vermouth. Strain into cocktail glass and add a small chunk of pine-apple.

(*Invented by H. C. Harrison when in charge at the Embassy Bar, London.*)

Ink Street Cocktail.

1/3 Rye Whisky, 1/3 Orange Juice, 1/3 Lemon Juice. Shake well, then strain into cocktail glass.

(Ink Street, otherwise known as Fleet Street, the centre of the Newspaper World.)



Irish Cocktail.

2 dashes of Absinthe, 2 dashes of Curaçao, 1 dash of Maraschino, 1 dash of Angostura, 2/3 Bushmill's Irish Whisky.

Shake well, strain into cocktail glass, add 1 medium-sized olive and squeeze lemon peel on top, and serve.

Jack Rose Cocktail.

1/3 Apple Jack or Calvados, 1/6 Gin, 1/12 French Vermouth, 1/12 Italian Vermouth, 1/6 Orange Juice, 1/6 Lime or Lemon Juice, Grenadine enough to colour.

Japanese Cocktail.

1 teaspoonful Orgeat Syrup, 2 dashes Angostura Bitters, 1 glass Brandy.

Shake well, strain into cocktail glass, with a cherry.

Jersey Cocktail.

Put 3 or 4 lumps of Ice in a large tumbler, 3 or 4 dashes of Angostura Bitters. Fill balance with Cider. Slightly stir.

(*Recipe from the Hoffman House, New York.*)

Jockey Club Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Crème de Noyau, 1 teaspoonful Lemon Juice, 2/3 Gin.

Shake well, strain into cocktail glass, and squeeze lemon peel on top.

John Collins.

Put 3 or 4 lumps of Ice in a large tumbler, Juice of 1 Lemon, 2 teaspoonfuls of Sugar, 1 glass of Hollands Gin. Fill balance with Soda Water. Stir well.

(It has been the practice to use London Gin in this drink for some time.)

J. O. S. Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, 1 dash of Orange Bitters, 1 dash of Lemon Juice, 1 dash of Brandy.

Shake well and strain into cocktail glass and squeeze lemon peel on top.

Organisations Pugilistiques

JEFF DICKSON

PROMOTER

Journalist Cocktail.

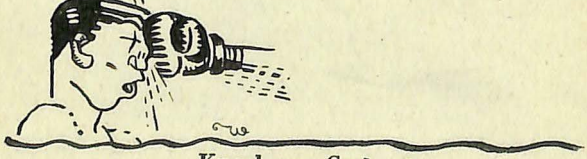
1 dash Angostura, 2 dashes Curaçao, 2 dashes Lemon Juice, 1/6 French Vermouth, 1/6 Italian Vermouth, 1/3 Gin.

Jupiter Cocktail.

1 teaspoonful Parfait Amour, 1 teaspoonful of Orange juice, 1/3 French Vermouth, 2/3 Gin.

Knickerbocker Cocktail.

1 teaspoonful of Raspberry Syrup, 1 teaspoonful of Lemon Juice, 1 teaspoonful of Orange Juice, 1 chunk of Pineapple, 2/3 Rum, 2 dashes of Curaçao.



Knock-out Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Absinthe, 1 teaspoonful of White Mint.

(*Recipe by Jeff Dickson, Salle Wagram, Paris.*)

Lasky Cocktail.

1/3 Caloric Punch, 1/3 Gin, 1/3 Welsh's Grape Juice. Shake well and strain into cocktail glass.

Lawhill Cocktail.

1 dash of Angostura, 1 dash of Absinthe, 1 dash of Maraschino, 1/3 French Vermouth, 2/3 Perfection Whisky. Shake well, and strain into cocktail glass.

Leave-it-to-me Cocktail.

1 teaspoonful Raspberry Syrup, 1 teaspoonful Lemon Juice, 1 dash Maraschino, 2/3 Gin.

Legion Cocktail.

One dash Fernet Branca, 1/6 Curaçao, 1/6 Brandy, 2/3 Italian Vermouth. Shake well and strain, and squeeze Orange Peel into cocktail glass.

(*Recipe from Luigi, Elmano's Bar, Paris.*)

Lemon Squash.

In a large tumbler put the juice of one Lemon, 2 teaspoonfuls of Castor Sugar, half fill the glass with cracked Ice, fill balance Soda, and stir well.

Leroi Cocktail.

1 yolk of Fresh Egg, 1/6 Curaçao, 1/6 Brandy, 1/6 Sloe Gin, 1 teaspoonful of Raspberry Syrup, 1 teaspoonful of Cream, 1/2 teaspoonful of Lemon Juice.

"L. G." Cocktail.

One glass of Scotch Whisky, one glass of Beer as a chaser. Note : Favourite drink up in Scotland with the Labour M. P.'s.

Little Devil Cocktail.

1/6 Lemon Juice, 1/6 Cointreau, 1/3 Bacardi Rum, 1/3 Gin. Shake well and strain into cocktail glass.

(*Recipe from Fitz, Ciro's Bar, London, my late apt pupil.*)

Locomotive.

1 teaspoonful of Honey, 1 teaspoonful of Curaçao, 1 yolk of a fresh Egg, 1 glass of Port Wine.

Shalke well and strain into medium sized wine glass.

Lone Tree Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth. Squeeze orange peel in shaker.

Magnolia.

1 teaspoonful of Syrup Gomme, 1 teaspoonful Curaçao, 1 yolk of Fresh Egg, 1 glass of Brandy.

Shake well, strain into medium-sized wineglass, and fill balance with Champagne.

Mah Jongg Cocktail.

1/6 Cointreau, 1/6 Bacardi Rum, 2/3 Gin. Shake well, strain into cocktail glass.

(*Recipe by Willie Dale, "Romanos," London, one of my late pupils.*)

Maiden's Blush Cocktail.

2/3 Gin, 1/3 Oxygenée Cusenier or Absinthe, 1 teaspoonful of Grenadine.

Mamay Taylor.

Put one slice of Lemon in a large tumbler, add two pieces of Ice, 1 glass of Gin, 1 bottle of Schweppe's Ginger Ale, and stir slightly.

Manhattan Cocktail.

1 dash of Angostura Bitters, 2/3 Rye Whisky, 1/3 Italian Vermouth.

Shake well, strain into cocktail glass, with cherry.

(Named after the island on which stands New York city.)

Martini Cocktail.

2/3 Gin, 1/3 French Vermouth, (Orange or Angostura added if required).

Shake well and strain into cocktail glass.

Martini (Medium).

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth.

Martini (Sweet).

2/3 Italian Vermouth, 1/3 Gin, 1 dash Gomme Syrup.

Shake well, and strain into cocktail glass, with a cherry.

May Blossom Fizz.

1 teaspoonful of Grenadine, juice of half a Lemon, 1 glass of Cederlund's Swedish Punch.

Shake well and strain into a small tumbler, and fill balance with Soda.

Mayfair Cocktail.

1/2 Gin, 1/2 Orange Juice, 3 or 4 dashes Apricot Syrup, flavoured with a little Clove Syrup.

(*Recipe by "Robert," Embassy.*)

Milk Punch.

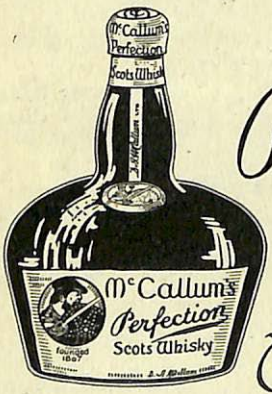
1 teaspoonful Sugar, 1 wineglass Brandy, 1/2 wineglass Rum, 1/3 Ice in shaker.

Fill balance with Fresh Milk, shake, strain into medium-sized tumbler, and grate nutmeg on top.

CHAMPAGNE

J. Bollinger (Ay)

Mc Callum's



Perfection

Scots Whisky

The Best Scotch

J. VERSCHAVE

Agent Général

19, Boulevard Malesherbes PARIS (8e)

R. C. SEINE 192.974

TÉLÉPHONE ÉLYS. : 69-71

Milk Shake.

1 teaspoonful of Sugar, 1 Fresh Egg, 1/3 Ice in shaker. Fill balance with Fresh Milk, shake, and strain into medium-sized tumbler and grate nutmeg on top.

(This drink is also known on the Continent as "Lait de Poule.")

Millionaire Cocktail.

1 white of a Fresh Egg, 2 dashes of Curaçao (Orange), 1 teaspoonful of Grenadine, 2/3 Rye Whisky.

Shake well. Strain into cocktail glass.

(*Recipe from Ritz Hotel, London.*)

Mint Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Gomme Syrup, 1 dash Absinthe, 2/3 Bourbon Whisky.

Add a few sprigs of Fresh Mint.

Shake well and strain into cocktail glass.

Mint Julep.

1 teaspoonful of Sugar, 1/2 wineglass of Water or Soda, 3 or 4 sprigs of Fresh Mint.

Muddle well until flavour of Mint is well extracted ; then take out Mint, and add 2 glasses of old Bourbon Whisky. Fill tumbler with fine shaved Ice, stir well until glass gets frosted, then take some sprigs of Mint and insert them in the Ice with stem downwards, so that the leaves will be on the surface in the shape of a bouquet. Add slices of orange, lemon, pineapple, and cherries on top.

Mississippi Mule Cocktail.

2/3 Gin, 1/6 Cassis, 1/6 Lemon Juice.

Modern Cocktail.

1 dash Orange Bitters, 1 dash Absinthe, 4 dashes Gomme Syrup, 1/3 Scotch Whisky, 1/2 Sloe Gin.

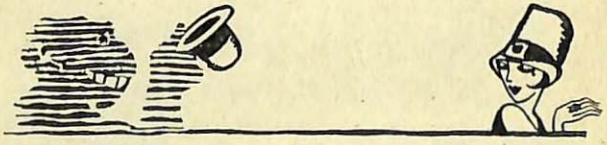
Shake well, and strain into cocktail glass, with cherry.

Moka Spitberg.

In a small tumbler, fill with shaved Ice, add 1 teaspoonful Castor Sugar, 2 teaspoonfuls thick Fresh Cream, remainder Cold Coffee.

Then fix your shaker on top of your glass and shake gently. Set your glass down with shaker for a few seconds, and afterwards remove your shaker and serve your beverage (which will have a large froth on top) with straws.

(*A very popular drink at the Grand Cercle d'Aix-les-Bains, France.*)



Monkey Gland Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine, 1/2 Orange Juice, 1/2 Gordon Gin.

Shake well, and strain into cocktail glass.

(Invented by the Author, and deriving its name from Voronoff's experiments in rejuvenation.)

Montana Cocktail.

2 dashes of Anisette, 3 dashes Orange Bitters, 1/2 French Vermouth, 1/2 Sloe Gin.

Shake well, and strain into cocktail glass, and squeeze lemon peel on top.

Morning Cocktail

2 dashes Curaçao, 2 dashes Maraschino, 2 dashes Orange Bitters, 2 dashes Absinthe, 1/2 wineglass Brandy, 1/2 wineglass French Vermouth.

Stir up well with a spoon ; strain into cocktail glass, putting in a cherry. Twist a piece of lemon peel on top and serve.

(*Recipe by Harry Johnson, San Francisco.*)

Morning Glory Fizz.

1 white of Egg, 1 teaspoonful of Sugar, 1 Juice of Lemon, 1 teaspoonful of Absinthe, 1 glass of Scotch Whisky.

Shake well, and strain into medium-sized tumbler. Fill balance with Soda or syphon.

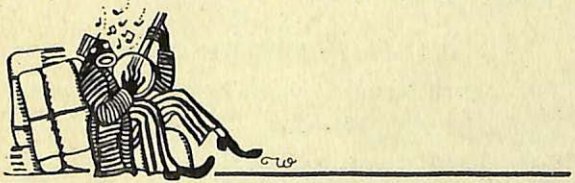
(*Recipe by Harry Johnson, of New Orleans.*)

Mountain Cocktail.

1 white of a Fresh Egg, 1/6 Lemon Syrup, 1/6 French Vermouth, 1/3 Rye Whisky, 3 dashes Orange Bitters.

Shake well and strain into cocktail glass with cherry.

(*Recipe from Hoffman House, New York.*)

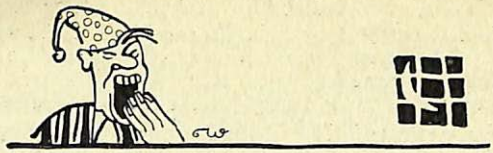


New Orleans Gin Fizz.

1 white of Egg, 1 teaspoonful of Sugar, 2 dashes of Fleur d'Oranger, 1 glass of Gin, Juice of 1 Lemon, 1/3 the shaker of cracked Ice, lastly 1/2 wineglass of Fresh Cream.

Shake about two minutes, then strain into tumbler and fill balance with syphon.

(One of the most popular drinks mixed in the Southern States of America.)



Night-Cap.

1 yolk of a Fresh Egg, 1/3 Anisette, 1/3 Curaçao (Orange). 1/3 Brandy.

Shake well and strain into a small wineglass.

(*Recipe F. Newman, Paris.*)

Nineteen-Twenty Cocktail.

1 dash of Absinthe, 1/6 Pernod Kirschwasser, 1/6 Crystal Gin, 2/3 French Vermouth, 1 teaspoonful of Groseille Syrup.

Shake well and strain into cocktail glass.

Nineteen-Twenty Pick-me-up.

1/3 Gin, 2/3 Pernod Absinthe, 1 dash Angostura, 1 dash Orange Bitters, 1 dash Gomme Syrup.

Shake well, and strain into medium-sized wineglass, and fill balance with Soda.

Old-Fashioned Whisky Cocktail.

Take a small tumbler and put into it 4 dashes of Angostura Bitters, 1 lump of Ice, 1 glass Rye Whisky, 1 tablespoonful castor sugar.

Stir well until Sugar is dissolved, then squeeze lemon peel on top and serve in same glass as mixed.

Olivette Cocktail.

2 dashes Gomme Syrup, 3 dashes Orange Bitters, 3 dashes Absinthe, 2/3 Plymouth Gin.

Shake well and strain into cocktail glass with olive, and squeeze lemon peel on top.

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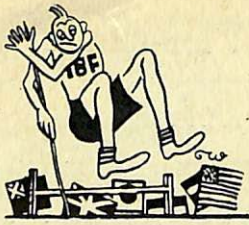


Olympic Cocktail.

1/3 Brandy, 1/3 Curaçao, 1/3 Orange Juice. Shake well and strain into cocktail glass.

(*Recipe from Frank Meyer, Ritz, Paris.*)

Opera Cocktail.

2/3 Gin, 1/6 Dubonnet, 1/6 Liqueur of Mandarine.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

Orangeade.

Half fill a large tumbler with shaved Ice and add the Juice of 1 Orange, 1 teaspoonful of Sugar, 1 teaspoonful of Grenadine.

Fill balance with plain water and stir well, and put one slice of orange in glass and serve with straws.

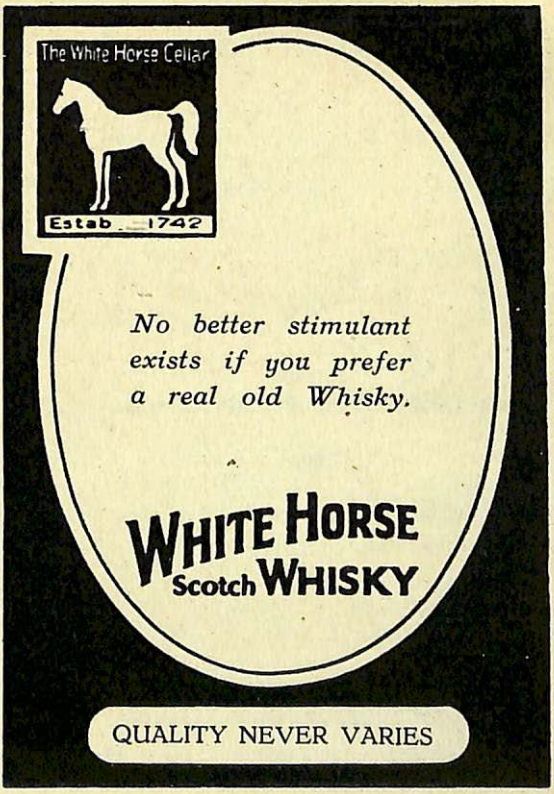
Orange Blossom.

Juice of 1 Orange, 1 glass of Gordon Gin.

Shake well and strain into small wineglass.

Orange Squash.

Similar to Orangeade. Syphon instead of plain water.



M. L. DREYFUS, SOLE AGENT

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Orgeat Lemonade.

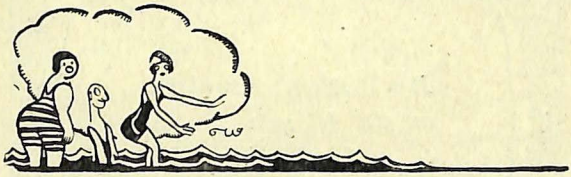
Half fill a large tumbler with shaved Ice, 1 glass of Orgeat Syrup, Juice of 1 Lemon.

Fill balance with Soda, stir well, and serve with straws.

Orgeat Punch.

Half fill a whisky tumbler with shaved Ice, then add 1 glass of Orgeat Syrup, 1 glass of Brandy, 1 glass of Water.

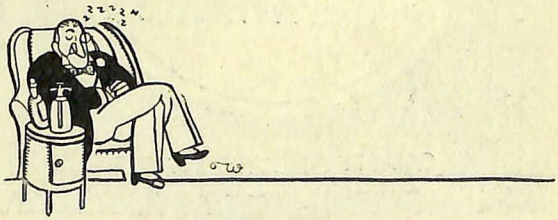
Stir well, then decorate with fruits in season and serve with straws.



Ostende Fizz.

1/2 wineglass Cassis, 1/2 wineglass Kirsch.

Shake well and strain into medium-sized tumbler. Fill balance with syphon.



Pall Mall Cocktail.

1 teaspoonful White Mint, 1 dash Orange Bitters, 1/3 Italian Vermouth, 1/3 French Vermouth, 1/3 Gin.

Shake well, and strain.

(*Recipe from Guido, Café de Paris, Monte Carlo.*)

Pansy Blossom.

2 dashes Angostura Bitters, 1 teaspoonful of Grenadine, 1 glass of Anis Del Oso.

Paradise Cocktail.

1/3 Gin, 1/3 Apricot Brandy, 1/3 Orange Juice.

Parisian Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Cassis.

Pegu Club Cocktail.

1 dash of Angostura Bitters, 1 dash of Orange Bitters, 1 teaspoonful Lime Juice (Rose's), 1/6 Curaçao (Orange), 2/3 Gin.

Perfect Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth. Shake well, strain into cocktail glass, squeeze orange peel on top.

Peto Cocktail.

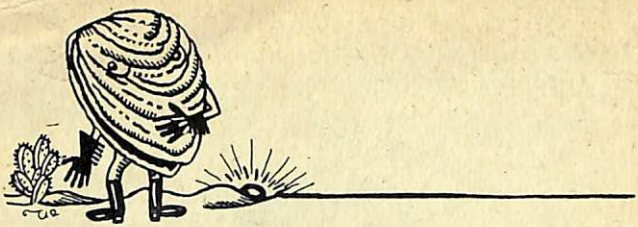
Same as Bronx Cocktail, with dash of Maraschino.

Ping-Pong Cocktail.

1 teaspoonful Lemon Juice, 1/2 Sloe Gin, 1/2 Crème Yvette.

Shake well and strain into cocktail glass. Add cherry.

(*Recipe from James G. Bennet, Broken Heart Café, 16 South Broadway, St. Louis, Mo.*, 1903.)



Prairie Oyster Cocktail.

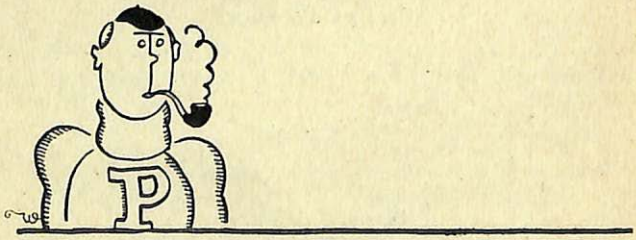
Put 2 spoonfuls of Worcester Sauce (Lea and Perrin's) drop the yolk of a Fresh Egg without breaking, add a little red Pepper and Salt on that and pour 2 spoonfuls of malt Vinegar on top.

Prestoman Cocktail.

1 dash of Absinthe, 1/3 Orange Juice, 1/6 Italian Vermouth, 2/3 Brandy.

Princess Mary Cocktail.

1/3 Gin, 1/3 Crème de Cacao, 1/3 Fresh Cream.
Shake well and strain into cocktail glass.
(This cocktail was introduced by myself in honour of Princess Mary's wedding to Lord Lascelles, February, 1922.)



Princeton Cocktail.

2 dashes of Orange Bitters, 1 teaspoonful of Port Wine, 1 glass of Old Tom Gin.
Shake well and strain. Squeeze lemon peel on top.

GUINNESS'S

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WORTHINGTON'S PALE ALE
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— *GINGER ALE DRY*
— *GINGER BEER*
— *TONIC WATER*
— *LITHIA WATER*
RUTHERFORD & KAY — DREADNOUGHT
SCOTCH WHISKY — CANADIAN CLUB WHISKY
BOORD'S DRY LONDON GIN
COATES' PLYMOUTH GIN

E. GILLET, *Agent,* 201, Rue Lecourbe, **Paris**

Prudence Cocktail.

1 Egg, 1 Water glass of Gin, 1 ditto of Cream or Milk, 1 tablespoonful of Grenadine.
Shake well with Ice.
(*Recipe by B. Lippincott.*)

Pousse Café.

Can be made in a great many varieties by pouring the heaviest liqueurs in rotation in your Pousse Café glass, and different makes of liqueurs differ a lot in weight. Following are two of the best :

Pousse Café No. 1.

1/6 Syrup Framboise, 1/6 Crème de Violette, 1/6 Curaçao (Orange), 1/6 Crème de Menthe (Verte), 1/6 Kümmel, 1/6 Brandy.

Pousse Café no. 2.

1/6 Anisette Syrup, 1/6 Cherry Brandy, 1/6 White Mint, 1/6 Yellow Chartreuse, 1/6 Green Chartreuse, 1/6 Grand Marnier.
Great care should be taken so as to avoid the different liqueurs running together.

Pousse L'Amour.

1/3 Maraschino into small wineglass. Drop in 1 yolk of a Fresh Egg, 1/3 Crème Vanilla (Green), 1/3 Brandy.
Proper attention must be paid that the yolk of the egg does not run into the liqueur.
(*Recipe by Harry Johnson, New Orleans.*)

Pink Lady Cocktail.

1 white of a Fresh Egg, 2 teaspoonfuls of Grenadine, 1/6 Brandy, 1/3 Gin.
Shake well, and strain into cocktail glass.

Pink Rose Cocktail.

1 white of a Fresh Egg, 1 teaspoonful Grenadine, 1 teaspoonful Lemon Juice, 1 teaspoonful Fresh Cream, 2/3 Gin.
Shake well and strain into cocktail glass.

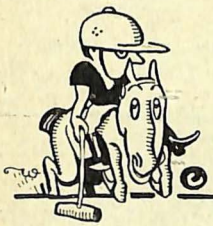
Planter's Cocktail.

1/3 Rum, 1/3 Orange Juice, 1/3 Lemon Juice.

Plaza Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth, 1 chunk fresh Pineapple.

Shake well and strain into cocktail glass with a small chunk pineapple.



Polo Cocktail.

1/6 Grape Fruit Juice, 1/6 Orange Juice, 2/3 Gin.

Porto Flip.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar, 1 glass of Port Wine.

Shake well and strain into small wineglass, and grate nutmeg on top.

Port Wine Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters, 2 dashes of Curaçao, 1 glass Port Wine.

Stir well in mixing glass and strain into cocktail glass.

Port Wine Cobbler.

Half fill a tumbler with shaved Ice, add 1 glass of Port Wine, 1/2 glass of Curaçao, 1/2 glass of Maraschino, 1 teaspoonful of Sugar.

Fill balance with syphon and stir well, then decorate the top with fruits in season.

Pussyfoot Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Grenadine, juice of 1/2 Lemon, Juice of 1/2 Orange.
Shake well and strain into cocktail glass.

Quaker's Cocktail.

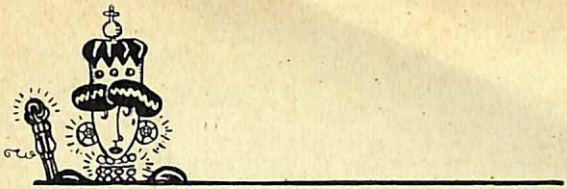
1/3 Brandy, 1/3 Rum, 1/6 Lemon Juice, 1/6 Raspberry Syrup.
Shake well and strain into cocktail glass.

Quarter-Deck Cocktail.

1 teaspoonful lime juice, 2/3 Rum, 1/3 Sherry.
Shake well and strain into cocktail glass.

Quartier Latin Cocktail.

1 teaspoonful of Cointreau, 1/3 Amer Picon, 2/3 Dubonnet.
Shake well and strain into cocktail glass.
(*Recipe by Dick Garrick.*)



Queen's Cocktail.

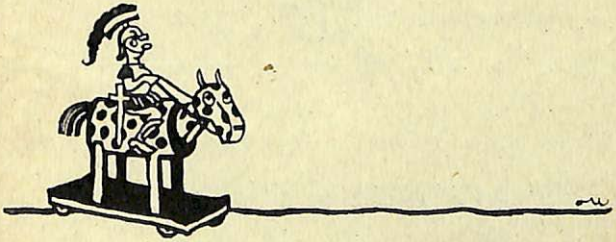
1 chunk of Pineapple, 1 slice of Orange, in the shaker. Add Ice, 1/3 Italian Vermouth, 1/3 French Vermouth, 1/3 Gin.

Shake well and strain into cocktail glass.

Quelle Vie Cocktail.

1/3 Kümmel, 2/3 Brandy.

Shake well and strain into cocktail glass.



Ulysses Cocktail.

1/3 Cherry Brandy, 1/3 French Vermouth, 1/3 Brandy. Shake well and strain into Cocktail glass. Squeeze Orange peel on top.

(*Recipe by Aaron Glemby, Shanghai.*)

Reform Cocktail.

1 dash Orange Bitters, 1/3 French Vermouth, 2/3 Sherry. Shake well and strain into cocktail glass, with cherry.

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Remsen Cooler.

Peel a Lemon as you would an apple, then place the rind in a large tumbler. Add 2 lumps of Ice, the glass of Scotch Whisky. Fill balance with Soda Water.

Robber Cocktail.

1 dash of Angostura Bitters, 1/3 Italian Vermouth, 2/3 Scotch Whisky.

Shake well and strain into cocktail glass, with cherry.

(*Recipe by Earl Leslie.*)

Rock and Rye.

1 teaspoonful of Rock Candy Syrup or Gomme Syrup. Juice of 1/2 Lemon, 1 glass of Rye Whisky.

Stir together and serve in same glass, and squeeze lemon peel on top.

Rose Cocktail.

2/3 French Vermouth, 1/6 Kirschwasser, 1/6 Syrup Groseille.

Shake well and strain into cocktail glass, with cherry.

(*Original Recipe from Johnny, of the Chatham Bar, Paris.*)

Royal Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Cherry Brandy, 1 dash Maraschino.

Shake well and strain into cocktail glass, with cherry.

(*Recipe by Otis Mackinney, from the Hotel Royal, Nice,* 1908.)

Royal Fizz.

Yolk of a Fresh Egg, 1 teaspoonful of Grenadine, Juice of 1/2 Orange, Juice of 1/2 Lemon, 1 glass of Gordon Gin.

Shake well and strain into medium-sized tumbler. Fill balance with syphon.

Royal Smile.

The juice of 1 Lime, 1 teaspoonful of Grenadine, 2/3 Apple Jack or Calvados, 1/3 Gin.
Shake well and strain into small wineglass.

Ruby Fizz.

1 teaspoonful of Sugar, 1 Fresh Egg, 1 glass of Sloe Gin.
Shake well and strain into medium-sized tumbler and fill balance with Ginger Ale.
(*Recipe by Wm. Yarrow, of McDonagh Bros., Market Street, San Francisco, Cal.*)

Rum Crustas.

As Brandy Crustas.

Rum Daisy.

As Brandy Daisy.

Rum Flip.

As Brandy Flip.

Rum Julep.

Same way prepared as Mint Julep.

Rum Smash.

As Brandy Smash.

Rum Sour.

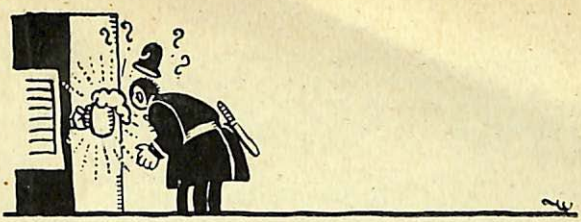
As Brandy Sour.

Russ House Cocktail.

2 dashes Orange Bitters, 2 dashes Rock Syrup, 3 dashes Blackberry, 1 glass of Whisky (Rye).
(*Recipe by Ed. V. Orsinger, Hotel Columbus, Harrisburg, Pa.*)

Saratoga Cocktail.

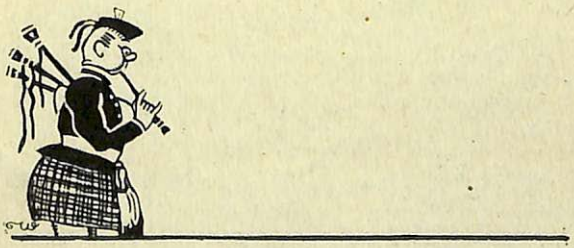
1 teaspoonful of Pineapple Syrup, 2 dashes Orange Bitters, 2 dashes Maraschino, 1 glass of Brandy.
Shake well and strain into wineglass with 2 Strawberries, and fill balance with Champagne.



Scoff-law Cocktail.

One dash of Orange Bitters. 1/3 Rye, 1/3 French Vermouth, 1/6 Lemon Juice. 1/6 Grenadine.

Chicago Tribune, January 27th, 1924 : " Hardly has Boston added to the Gaiety of Nations by adding to Webster's Dictionary the opprobrious term of "scoff-law" to indicate the chap who indicts the bootlegger, when Paris comes back with a "wet answer" — Jock, the genial bartender of Harry's New York Bar, yesterday invented the Scoff-law Cocktail, and it has already become exceedingly popular among American prohibition dodgers."



Scotch Highball.

In a large tumbler put 1 lump of Ice, squeeze a piece of Lemon peel, hand Whisky to customer to serve himself, and fill with Soda.

"75" Cocktail.

1 teaspoonful Grenadine, 2 dashes of Absinthe or Anis Del Oso, 2/3 Calvados, 1/3 Gin.

Shake well and strain into cocktail glass.

(This cocktail was very popular in France during the war, and named after the French light field gun.)

"S. G." Cocktail.

1 teaspoonful Grenadine, 1/3 Rye Whisky, 1/3 Lemon Juice, 1/3 Orange Juice.

Shake well and strain.

(This cocktail is very popular in the Officers' Mess of the Scots Guards.)

Shandy Gaff.

Equal parts Ginger Ale and Bass or Pale Ale.

Sherry Cobbler.

1/3 Ice in tumbler, add 1/2 glass of Brandy, 1/2 glass of Curaçao, 1/2 glass of Maraschino, 1 glass of Sherry.

Add syphon. Stir well, decorate with fruits in season. Float a little Port Wine on top.

Sherry Cocktail.

1 dash Peach Bitters, 1 dash Orange Bitters, 1 dash French Vermouth, 1 glass Pale Dry Sherry.

Shake well and strain.

Sherry Flip.

1 yolk of Egg, 1 teaspoonful of Sugar, 1 glass of Sherry.

Shake well together and strain into small wineglass, and grate nutmeg on top.

Side-Car Cocktail.

1/3 Cointreau (Triple sec), 1/3 Brandy, 1/3 Lemon Juice.

(*Recipe by MacGarry, the popular bartender at Buck's Club, London.*)

Silver Cocktail.

1 white of Fresh Egg, 1 teaspoonful Orgeat Syrup, 2 dashes of Maraschino, 1 dash of Orange Bitters, 1/3 French Vermouth, 1/3 Gordon Gin.

(*Recipe from Pat O'Brien, Knickerbocker Hotel, New York.*)

Silver Streak Cocktail.

1/2 Bols Kümmel, 1/2 Gordon's Gin.

Shake well and strain into cocktail glass.

Sir Charles Punch.

In a large tumbler half filled with fine Ice, put 1 teaspoonful Castor Sugar, 1 wine glass of Port Wine, 1/2 glass of Brandy, 1/2 glass of Curaçao Fockink. Stir well with a spoon, ornament the top with Grapes, slices of Orange, Pineapple, etc., and serve with a straw.

(*Note. — Invented in honour of the U. S. A. Advertising Convention, July, 1924, London and Paris.*)

Sir Walter Cocktail.

(Commonly known as the "Swalter" Cocktail.)

1 teaspoonful of Grenadine, 1 teaspoonful of Curaçao, 1 teaspoonful of Lemon Juice, 1/3 Brandy, 1/3 Rum.

Shake well and strain.

Sloeberry Cocktail.

1 dash Angostura Bitters, 1 dash Orange Bitters, 1 glass Sloe Gin.

Shake well, and strain.

Snowball Cocktail.

1/6 Crème de Violette, 1/6 White Crème de Menthe, 1/6 Anisette, 1/6 Fresh Cream, 1/3 Gin.

Shake well and strain into cocktail glass.

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Soda Cocktail.

1 teaspoonful of Sugar in a large tumbler, 4 dashes of Angostura.

Mix it well, add 1 lump Ice, 1 piece of Lemon peel squeezed in glass, and pour in a bottle of Schweppe's Lemonade, and stir.

Some Moth Cocktail.

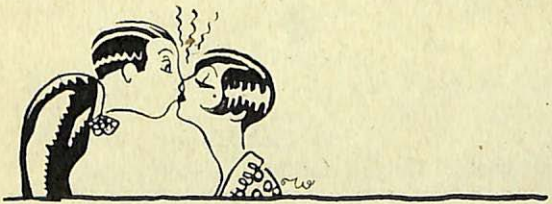
2/3 Gordon Gin, 1/3 Noilly Prat French Vermouth, 1 dash of Absinthe.

Shake well, and strain into cocktail glass. Add two pickled silver onions.

So So Cocktail.

1/6 Grenadine, 1/6 Calvados, 1/3 Cinzano Vermouth, 1/3 Gin.

(*Invented by Mr. P. Soso, the popular manager of Kit-Kat Club, London.*)



Soul Kiss.

1/6 Orange Juice, 1/6 Dubonnet, 1/3 French Vermouth 1/3 Rye Whisky, 1 slice of Orange.

Shake well and strain into cocktail glass.

Southern Beauty.

1 teaspoonful of Syrup Citron, juice of half a Lime, 1 glass of Ponche-Soto, 1 glass of Brandy.

Shake well and strain into medium-sized wine glass, and fill balance with Soda.

(A very popular drink at San Sebastian.)

South Side.

Juice of 1 Lemon, 1 teaspoonful of Sugar, 2 or 3 sprigs of Fresh Mint, 1 glass of Gin (Gordon).

Shake well and strain into medium-sized tumbler, and add Syphon.

Soyer au Champagne.

In a large tumbler put 1 measure of Vanilla Ice Cream, 2 dashes Maraschino, 2 dashes Curaçao, 2 dashes Brandy.

Fill balance with Champagne, stir well, and add a slice of Pineapple, a slice of Orange, and a slice of Lemon, 2 Cherries, 2 Strawberries.

(A very popular beverage on the Continent.)

Spirit of St. Louis Cocktail.

White of one egg, teaspoonful of Grenadine, one glass of gin, two dashes of orange water. Shake well and strain. Inspired at the New York Bar by the trans-Atlantic flight of Captain Charles A. Lindbergh.

Stanley Cocktail.

1/6 Grenadine, 1/6 Lemon Juice, 1/3 Rum, 1/3 Gin.

Star Cocktail.

1 teaspoonful Grape Fruit Juice, 1 dash Italian Vermouth, 1 dash French Vermouth, 1/3 Apple Jack or Calvados, 1/3 Gin.

Shake well.

(A very popular cocktail at the Plaza, New York.)

Stinger.

2/3 White Crème de Menthe, 1/2 Brandy.

St. Marc Cocktail.

1/6 Groseille, 1/3 Gin, 1/6 Cherry Brandy, 1/3 French Vermouth. Shake well, strain into cocktail glass.

(*Recipe by Eric Forrester, Bartender, Cercle D. Nautique, Cannes.*)

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WINE & SPIRIT MERCHANTS

Stone Fence.

Put 1 glass of Whisky in large tumbler, add 1 or 2 lumps of Ice, and fill balance with Cider.

Sunshine Cocktail.

1 teaspoonful of Sugar, or Gomme Syrup, Juice of 1/4 Lemon, add 1/3 Etournard's Brandy, 2/3 Kinloch's "Liquid Sunshine" Rum.

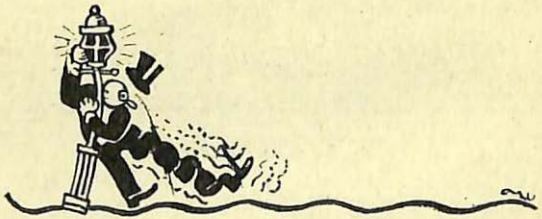
Shake well and strain.

Swissess.

1 white of a Fresh Egg, 1 teaspoonful of Anisette Syrup, 1 glass of Absinthe.

Shake well together, and strain into small wineglass, and add a dash of syphon on top.

(This is a very good bracer for that feeling of the morning after the night before.)



Tanglefoot Cocktail.

1/3 Swedish Punch, 1/3 Bacardi Rum, 1/6 Orange Juice, 1/6 Lemon Juice.

(*Recipe by Charly Kinney at Harry's New York Bar, Paris.*)

Tango Cocktail.

1/6 Curaçao, 1/6 Orange Juice, 1/3 Italian Vermouth, 1/3 Plymouth Gin.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

(*Recipe by Harry, Bartender Palermo, Rue Fontaine, Paris.*)

Tantalus Cocktail.

1/3 Forbidden Fruit Liqueur, 1/3 Brandy, 1/3 Lemon Juice.

(*Recipe Jack Bushby, Cecil Bar, Paris.*)

Texas Fizz.

1 teaspoonful of Sugar, Juice of 1/2 Orange, Juice of 1/2 Lemon, 1 glass of Gin.

Shake well and strain into medium-sized tumbler and add syphon.

Third Degree Cocktail.

2/3 Plymouth Gin, 1/3 French Vermouth, 4 dashes of Absinthe.

Shake well and strain into old-fashioned whisky glass.

Three Mile Limit Cocktail.

1 Teaspoonful of Grenadine, 1 dash of Lemon Juice, 2/3 Brandy, 1/3 Bacardi Rum.

Shake well and strain into cocktail glass.

(*Note. This cocktail was invented at Harry's New York Bar, Paris, by "Chips," Brighton, the popular Bartender. One of the effects of the Volstead Act, people get busy when outside of the three miles.*)

Thunder Cocktail.

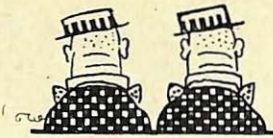
1 teaspoonful Gomme Syrup, 1 yolk of Egg, 1 glass of Brandy, 1 sprinkle of Cayenne Pepper.

Shake well and strain into cocktail glass.

Tipperary Cocktail.

1/6 Orange Juice, 1/6 Grenadine, 1/3 Noilly Prat French Vermouth, 1/3 Gordon's Gin, 2 sprigs of Fresh Mint.

Shake well and strain.



Tom and Jerry (Hot).

Use Eggs according to quantity. Take bowls and break up your Eggs very carefully without mixing the yolks with the whites, but have the whites in a separate bowl. Take an egg-beater and beat the whites of the eggs in such a manner that they become a stiff froth, then beat up the yolks until they are as thin as water. Now mix all together, adding one teaspoonful of sugar for each Egg, until the mixture gets the consistency of a light batter. It is necessary to stir up the mixture every little while to prevent the Eggs separating. Use tumbler and take two tablespoonfuls of the above mixture, 1 glass of Brandy, 1 glass of Jamaica Rum. Fill tumbler with hot water, or milk for preference, and stir up well with a spoon, then pour the mixture from one glass to another until all the ingredients are thoroughly mixed together. Grate a little nutmeg on top and serve.

Note : A very popular beverage for Christmas or Birthday Parties.

Tom and Jerry (Cold).

This drink is prepared on the same principle as the Hot Tom and Jerry with the exception of using cold water or cold milk.

Note : Very refreshing and cooling for summer.

Tom Collins.

In a large tumbler put 2 or 3 lumps of Ice, 1 teaspoonful of Sugar, the Juice of 1 Lemon, 1 glass of Old Tom Gin. Fill balance with syphon, stir well, and serve.

Trilby Cocktail.

2 dashes of Absinthe, 2 dashes of Orange Bitters, 1/3 Parfait d'Amour Liqueur, 1/3 Scotch Whisky, 1/3 Italian Vermouth.

Shake well and strain into cocktail glass, with cherry.

Trinity Cocktail.

1/3 French Vermouth, 1/3 Italian Vermouth, 1/3 Gin.

Tropical Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters, 1/3 Crème de Cacao, 1/3 Maraschino, 1/3 French Vermouth.
Stir well, strain into cocktail glass, with cherry.

Turf Cocktail.

2 dashes of Orange Bitters, 2 dashes of Maraschino, 2 dashes of Absinthe, 1/2 French Vermouth, 1/2 Plymouth Gin.
Shake well and strain into cocktail glass with an olive.

Tuxedo Cocktail.

1 dash Maraschino, 1 dash Absinthe, 2 dashes Orange Bitters, 1/2 Sir R. Burnett's Old Tom Gin, 1/2 French Vermouth.
Stir up well with a spoon, strain into cocktail glass, putting in a cherry. Squeeze lemon peel on top.

Twelve-Mile Cocktail.

1/6 Lemon Juice, 1/6 Grenadine, 1/6 Rye Whisky, 1/6 Brandy, 1/3 Bacardi Rum.
Shake well and strain into Cocktail glass.
(*Recipe by Tommy Millard, Shanghai.*)

VARIOUS CONTINENTAL BEVERAGES

Served all in a large tumbler :

Anis Del Oso and Grenadine.

1 glass Anis Del Oso, 1/2 glass Grenadine, balance Soda Water.

Byrrh-Cassis.

1 glass Byrrh, 1/2 glass Cassis, Soda Water.

Chambéry Fraisette.

1 glass Vermouth de Chambéry, 1/2 glass Fraisette, Soda Water.

Champagne des Pauvres.

1 glass of Brandy, 1/2 glass of Syrup Citron, balance Soda Water.

Cinzano and Curaçao.

1 glass Cinzano Vermouth, 1/2 glass Curaçao, balance Soda Water.

Dubonnet Citron.

1 glass Dubonnet, 1/2 glass Syrup Citron, balance Soda Water.

Kirsch and Cassis.

1 glass Cassis, 1/2 glass Kirsch, balance Soda Water.

Kirsch and Grenadine.

1 glass Kirsch (wineglass), 1/2 glass Grenadine, balance with Soda.

Picon-Cointreau.

1 glass Picon, 1/2 glass Cointreau, Soda Water.

Picon Grenadine.

1 glass Amer Picon, 1/2 glass Grenadine, balance with syphon.

Vermouth Cassis.

1 glass Noilly Prat Vermouth, 1/2 glass Cassis, Soda Water.

Vermouth Curaçao.

1 glass French Vermouth, 1/2 glass Curaçao, Soda Water.

Vermouth Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters, 2 dashes of Gomme Syrup, 1/2 glass French Vermouth, 1/2 glass Italian Vermouth.

Shake well and strain into cocktail glass, and squeeze lemon peel on top.

Vie en Rose Cocktail.

1/6 Lemon Juice, 1/6 Grenadine, 1/3 Gin, 1/3 Kirschwasser.

Shake well and strain.

(*Recipe by Dominique, New York Bar, Nice.*)

Virgin Cocktail.

1/3 Forbidden Fruit Liqueur, 1/3 White Crème de Menthe, 1/3 Gin.

Shake well and strain into cocktail glass.

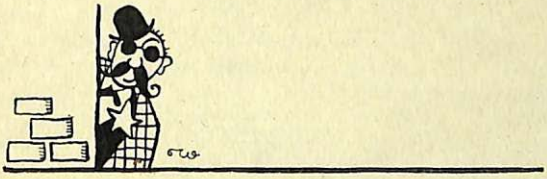
(*Recipe by Pete Ormart.*)

Valencia Cocktail.

2 dashes of Orange Bitters, 1/3 Orange juice, 2/3 Apricot Brandy.

Note.—The above Cocktail was declared the winner at the Barttenders contest at Vienna March, 1927.

Johnny Hansen of Essen Germany. Bartender.



Volstead Cocktail.

1/3 Rye Whisky, 1/3 Swedish Punch, 1/6 Orange Juice, 1/6 Syrup Framboise, 1 dash of Anisette Marie Brizard.

This cocktail was invented at the Harry's New York Bar, Paris, in honour of Mr. Andrew J. Volstead, who brought out the Dry Act in U. S. A. and was the means of sending to Europe such large numbers of Americans to quench their thirst.

Waldorf Cocktail.

1 chunk of Pineapple, 1 teaspoonful Orange Juice, 1/3 French Vermouth, 1/3 Italian Vermouth.

Shake well, and strain into cocktail glass.

Warday's Cocktail.

1 teaspoonful of Yellow Chartreuse, 1/3 Italian Vermouth, 1/3 Gin, 1/3 Calvados or Apple Jack.

Shake well, and strain.

Warden Cocktail.

1 teaspoonful French Vermouth, 1 glass of Gordon Gin. Shake well, and strain into cocktail glass.

Washington Cocktail.

2 dashes of Angostura, 2 dashes Gomme Syrup, 2/3 French Vermouth, 1/3 Brandy.

Wax Cocktail.

1 white of Fresh Egg, 1 teaspoonful of Gomme Syrup, 1/3 Absinthe, 1/3 Gin.

Shake well, and strain into cocktail glass.

(*Recipe from Sherry's, New York.*)

Wedding Bells Cocktail.

1/6 Orange Juice, 1/6 Cherry Brandy, 1/3 Gin, 1/3 Dubonnet.

Shake well, and strain into cocktail glass.

Welcome Stranger Cocktail.

1/6 Grenadine, 1/6 Lemon Juice, 1/6 Orange Juice, 1/6 Gin, 1/6 Swedish Punch, 1/6 Brandy.

Shake well, and strain into cocktail glass.

(Invented by the Author.)

Wembley Cocktail.

1/3 Scotch Whisky, 1/3 French Vermouth, 1/3 Pineapple Juice. Shake well and strain into cocktail glass.
(*Recipe by Charlie Forrester, Grafton Club, London.*)

West Indian Cocktail.

1 teaspoonful of Sugar in medium-sized tumbler, 4 dashes Angostura, 1 teaspoonful of Lemon Juice, 1 glass of Gin, 1 lump of Ice.
Stir, and serve in same glass.

Whisky Cocktail.

1 teaspoonful of Gomme Syrup, 3 dashes of Angostura, 1 glass of Scotch or Rye Whisky.

Whisky Crustas.

As Brandy Crustas.

Whisky Daisy.

As Brandy Daisy.

Whisky Flip.

As Brandy Flip.

Whisky Julep.

Same as Mint Julep.

Whisky Sour.

Prepared the same way as Brandy Sour.

Whisky Smash.

As Brandy Smash.

White Lady Cocktail.

1/6 Brandy, 1/6 Crème de Menthe, 2/3 Cointreau.
Shake well and strain.

Woon Fizz.

One glass of Gordon Gin, Juice of one Lemon, 1 teaspoonful of Castor Sugar, two dashes of Anis Del Oso. Shake well, strain into medium-sized wine-glass and fill up with Syphon.
(Note. — A favourite beverage of the late Sarah Bernhardt.)

Zazarac Cocktail.

1/6 Bacardi Rum, 1/6 Anisette (Marie Brizard), 1/6 Syrup of Gomme, 1/3 Rye Whisky, 1 dash of Angostura, 1 dash of Orange, 3 dashes of Absinthe.

Shake well, and strain into small-sized tumbler, and squeeze lemon peel on top.

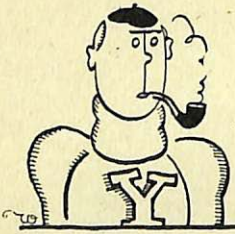
Xanthia Cocktail.

1/3 Cherry Brandy, 1/3 Yellow Chartreuse, 1/3 Gin.

Shake well and strain into cocktail glass.

Xeres Cocktail.

1 dash of Orange Bitters, 1 dash of Peach Bitters, 1 dash of Gomme Syrup, 1 glass of Dry Sherry.



Yale Cocktail.

3 dashes Orange Bitters, 1 dash Angostura Bitters, 1 glass of Gin.

Shake well, strain into medium-sized wineglass, add a squirt of syphon, lemon peel squeezed on top.

Yokohama Cocktail.

1 dash of Absinthe, 1/6 Grenadine, 1/6 Vodka, 1/3 Orange Juice, 1/3 Gin.

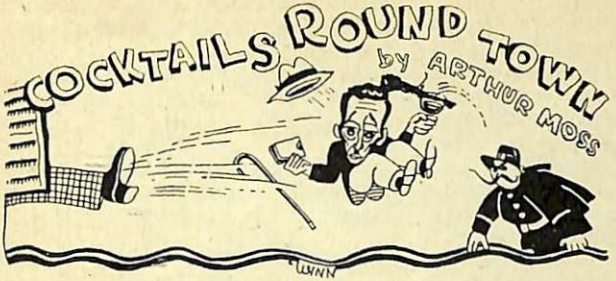
Shake well, and strain into cocktail glass.

Za Za Cocktail.

2 dashes of Pepson Bitters, 1/3 Nicholson Gin, 2/3 Cinzano Italian Vermouth.

Shake well, strain into cocktail glass, with a cherry.

(*Recipe by F. Newman, Paris.*)



There is a popular belief that Men-About-Town are all cast from the same mould, that they stem directly from the proverbial peas in the pod. Recently, one of New York's flippant weeklies offered its readers an authoritative portrait of the Man-About-Town; an excellent bit of characterization, only it made the common sociological error of supposing every member of the breed to resemble every other one as closely as did those fabulous pre-war Prussian Guards.

Well, birds of a feather may be judged by their company, or some such thing, but I have never contemplated such human variety as may be found any day at cocktail hour lined up at any well known bar. I don't mean merely differences in tailoring, or even complexion. No, the differences that mark these typical Men-About-Town are more than surface or skin deep. Taste marks the individual. And the variety of tastes exhibited by any group of Men-About-Town has driven many a good bartender to drink. Not only do they clamor for every possible liquid combination; they even invent their own. And when it comes to these individualistic flights of fancy, you'll see that Men-About-Town are by no means as regimented in their likes as are the Gentlemen that prefer Blondes. And if you would like to further test my theory, try downing some of the appended liquid recipes which have been invented by these typical Men-About-Town.

A, coming before age, let's start with the concoction invented by that youthful iron-merchant, Phil Ambler, and which he has given the tidy name of the "Butter-and-

Egg-Man Cocktail." The yolk of an egg, one teaspoonful of sugar, a glass of vodka, and a glass of milk, and Phil says you'll feel like Mr. Eisman did when he first took a slant at Lorelei.

As a jazzband impresario, its only natural for Billy Arnold to take to the "Black Bottom Cooler" which he makes with 1/3 champagne, 1/3 coca-cola, and 1/3 stout, all well iced.

Now is the time for all good Barflies to come to the aid of the party, since Erskinne Gwynne crashed in with his Boulevardier Cocktail; 1/3 Campari, 1/3 Italian vermouth, 1/3 Bourbon whisky.

Between steps and struts, Harry Cahill tosses off "Syncopation Cocktail;" 2/5 Brandy, 1/5 Triple Sec, 1/5 Calvados, 1/5 lemon juice, with a dash of bitters.

Tommy Carr, middleweight boxer, presents an innovation in the shape of a temperance tipple. In a large tumbler, drop a lot of ice, and then fill in the empty spaces with coca-cola; and there you have the athletic Tommy's "Santa Monica." He says that's the punch that gives him his.

Wallace Clements offers a "Beach Cocktail;" guaranteed to take that sandy taste out of your mouth: 2 parts grapefruit juice, 2 parts Gordon gin, a teaspoon of maple syrup, and a dash of grenadine, all well frappéed. And so'll you be.

The great author of the thrilling detective-novel, "The Eater of Darkness" Bob Coates, takes his typewriter off his lap, and pounds out the following plot-inspirer; "Murderer's Cocktail;" (asbestos shaker advised), 1/3 Calvados, 1/3 Swedish punch, 1/3 rum, one dash of bitters and two dashes of absinthe. Notice: "Exits should be plainly marked and fire-extinguishers provided at all times when this cocktail is served."

And how does that clever cartoonist, Billy De Beck get his kick? Obviously, from his "Spark Plug Cocktail." As outlined to Barney Google, it consists of 1/3 Italian vermouth, 1/3 brandy, and 1/3 pineapple juice. Giddap!

John W. H. Evans believes in including the Scandina. So he offers a combination of 1/3 Cointreau, 1/3 Swedish punch, and 1/3 Crème de cacao. Skol!

You have to know the intimate history of Hotsy-Totsy Hill, according to Paul Farrell of Montmartre, to appreciate the reason for his "Jo-Jo Cocktail;" 1/3 Negrita Rum, 1/3

fresh milk, one teaspoonful of ground chocolate, all well shaken.

Fred and Clif, the Heavenly Twins of the Hilltop, tender visitors to their Artists' Grill the simplest of all recipes: "anything or everything in the house, shaken well, and no more than two glasses at a time."

Strayed far from lower Manhattan, Harry Friend eulogizes the "Park Row Cocktail:" 1/3 absinthe, 1/3 rye, 1/3 marc; then he advises that you go, or be carried to the hay.

The anagrammatic Bill Henly just would think up a "Vowel Cocktail :" Angostura bitters, a dash, Eckau kummel, 1/6; Italian vermouth, 1/3 ; Orange juice, 1/6 ; Usher's whiskey, 1/3.

It looks as though Sid Horner is rattling the bones of his past when he suggests the "Minstrel Cocktail:" 1/2 bale of hay, small bag of oats, one box of burnt cork; put in a large piece of ice from the Black Sea (or a lump of coal will do), shake well, then throw the contents in the sink, and serve the glass with a smile.

J. W. Janicki, remembering certain things about Soviet-land, is all for the "Bolo:" 1/2 sloe gin, 1/2 Gordon gin.

Silent Frank Keaney softly whispers his recipe for a gloomy night in the bogs and calls it a "Banshee Cocktail:" 1/3 Irish whiskey, 1/3 green mint, 1/3 Italian vermouth; *ochone!*

Chuck Kerwood takes to the air so frequently that he likes a stiff steadier when he comes down to earth. The famous flying man calls his concoction the "Burnt Fuselage.' And believe me, 1/3 Grand Marnier, 1/3 Cognac, and 1/3 French vermouth, and your own fuselage will be warm, to say the least.

That distinguished scientist, Richard Klegin, has evolved from his giant brain a real killer. "Kleginite," this kamera-fiend kalls it, and it's potent enough to korrect even a Kleagle of the Ku Klux Klan. Simple, too; 1/2 Italian vermouth and 1/2 Japanese sake. Ain't science wonderful ?

Pierre Loving pauses a minute in his labor of chronicling the Latin Quarter to explain the mysteries of his own pet punch. For each person; 1/3 Cinzano, 1/6 Italian vermouth, 1/6 port, 1/12 grenadine, 1/12 rum. That's the punch that's the life, and death, of the studio party.

Mac plus Alister is the name of the boulevardier who waxes motorish over what he calls a "Gasoline Cocktail." Mac says: "Prime with a liberal dash of Kirsch. Mix with Cassis. Drive off with French vermouth. And brake with gin."

Casting a side glance at the meal-ticket, O. O. McIntyre concocts the "Cosmopolitan:" 1/6 Italian vermouth, 1/6 French vermouth, 1/6 Swedish punch, 1/6 Scotch whiskey, 1/6 Irish whiskey, 1/6 Russian vodka. And then the case containing the corpse is submitted to the League of Nations.

Watchman, what of the morn? Take a tip from J. P. Mitchell. His "Morning After Cocktail" is guaranteed to bring the bloom back to your nose: 1/2 Fernet-Branca, 1/3 Crème de menthe, and 1/6 Cassis.

Mexican Johnny O'Brien brings a breath, as it were, of the Rio Grande. May be all the revoluting down there can be traced to Johnny's "Gringo Killer." One part pulque, two parts tequilla, one part brandy, and a dash of liquid marijuana; this, according to Johnny, is guaranteed to put a tarantula to sleep for a year.

George Rehm, being a simple soul, goes in for simplified drinking. Just a little, or a lot, of old brandy and old port in equal parts, and you have a "Rehm Rickey."

Here's one that I'll bet you haven't heard—lately. Its Dick Reynolds' "Camel Cocktail," and it consists of; heaping teaspoonful of G. Washington Coffee, (with or without cream), 1/2 gill of gin, a dash of sugar syrup, well iced. Well, Dick, go on and tell me that you'd walk a mile for a Camel Cocktail.

I remember way back in 1878, on the 30th of February to be exact, when the Writer was discussing this subject with my old pal "Sparrow" Robertson and he said to yours truly, "get away with that stuff, my old pal, here's the drink I invented when I fired the pistol the first time at the old Powderhall foot races and you can't go wrong if you put a bet down on 1/3 Canadian Club, 1/3 Eyetalian Vermouth, and 1/3 Campari," and then he told the Writer that he would dedicate this cocktail to me and call it, My Old Pal.

Ferdy Tuohy, author of "The Cockpit of Peace," a lively collection of post-war chronicles with a boulevard background, believes in 1/6 Irish whiskey, 1/6 rye whiskey, 1/3 Italian Vermouth, and 1/3 French vermouth. Try a "Cockpit" and you'll get cockeyed.

Uncle Walter Varney guarantees a three ring jag with his "Circus Punch:" 1/4 gin, 1/4 Chianti, 1/4 mineral water, 1/2 glass bitters, 2 grapefruit, 2 lemons, 6 tablespoons sugar, ice.

And you probably would need something to tote you away after H. Verstappen's "Ambulance Cocktail:" 1/5 Swedish punch, 2/5 gin, 2/5 lemon juice, 2 dashes Angostura.

"Say whaddya mean y'never heard of Irish Confetti! Its the Brick, Kid, Don't be a silly boy!" Whereupon Gil Wales gave his lid an extra push, shifted his butt from port to starboard, and wised us up to what he throws down the old windpipe: 1/2 brandy, 1/4 white Crème de menthe, and 1/4 apple jack.

W. C. Weaver has a cocktail he dedicates to Doc Voronoff and which he cals the "Stifferino." The wintergreen Weaver says its good for all young boys over forty-five like "Sparrow" or George Bowles. 1/3 Fernet-Branca, 1/3 Cinzano, 1/3 Noilly Prat Vermouth, and a dash of brandy, and Methusaleh would think he was Ponce de Leon.

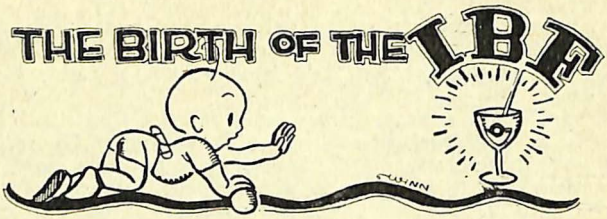
There's some mystery connected with the recipe handed out by Gilbert White: 1/3 mandarin orange juice, 1/3 cognac, 1/3 French vermouth. He calls it the "Duck and Dodge." Well, who wouldn't?

Louis Wilson of the Dingo Bar, is all for bigger and better cocktails. Hence, he recommends the "Dinosaur:" 1/2 champagne, 1/4 gin, 1/8 brandy, 1/8 Cherry Rocher, flavored with dash of Anis Del Oso.

And from the Royal Box, the Chief Mogul of Montmartre, Joe Zelli, says there is nothing more regal than a big shot of King James Whiskey with a few queenly olives on the side.

Having run from A to Z, its time to bring Billy Ziegfeld on the stage. The "Ziegfeld Zowie" consists of 1/2 vodka, 1/4 lemon juice, and 1/4 pineapple juice. Zowie is right.

P. S.-Dear Milt Gross, for vy you shouldn't make it a Nize Baby cocktail, for vy? Vell, for vy not? Mix it in a gless a regular flip from Porto and den drop gradually in exectly de same gless vun piece from yeastcake. Believe me, Mr. Feitlebaum, right dere is vere y'got it an emelgemation from everyting, vot wid drink, vot wid food, vot wid poifect norrishment. From all dese odder inwentions, its a difference ting haltogadder. Is so!



You've heard so much about the Birth of a Nation, the Birth of the Blues, and the birth of quintuplets to a prominent Slovak society woman of Pottsville P. A., that it's about time to recall the Birth of the Barflies.

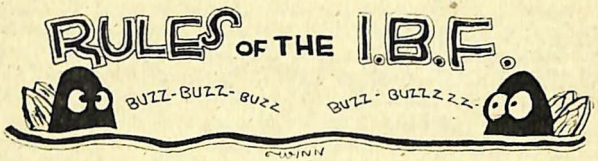
Up to date, this last and greatest birth has not been fittingly commemorated. No Tinpan Alley-ite was around to set it to music ; no David Rex Stroheim to say it with celluloid ; nor was there present even such a humble benefactor of society as a journalistic obstetrician. So it is up to me, in my capacity of amanuensis to Harry, O. O. McIntyre, and Wynn, to belatedly chronicle the big event. And not having arrived before the Committee until seventeen other candidates had been passed for membership, I can only speak as an ear witness.

Back in the autumn of 1924, the sympathetic O. O. McIntyre wrote a mournful article for the Cosmopolitan anent the "Beachcombers of the Boulevards", wherein he sorrowfully referred to the "barflies" of this, our fair city. Thereupon the irrepressible Jed Kiley, then Kleagle of a Kabaret, advertised in the public prints that the proceeds of Christmas Eve at his Montmartre joint would be donated to the needy barflies of Harry's, Frank's, Ritz Bar, and other charitable institutions. Harry McElhone's prompt response was a follow-up advt. in which he called for an organization meeting of barflies at his own urban retreat. (You understand, of course, that both Messrs. Kiley and McElhone, being genuine philanthropists, it must not be construed that the

advts were intended as business-getters. That thought was farthest from those altruistic minds.) Anyway, about Christmas 1924, the International Bar Flies, Trap 1, was organized at the New York Bar, and the Presidency foisted upon the mellifluous McIntyre as unconscious inspirer of the lodge. Besides Big Blue Bottlefly McIntyre, the Committee comprises Vice-President Little Blue Bottlefly Harry McElhone, Secretary Housefly Phil. Ambler, Spanishflies Galen Bogue and Earl Leslie, Blowfly H. L. Morris, and Gadflies Billy Arnold, Billy Henly, and Billy Trittle. About a score of prominent newspapermen were taken in, so to speak, as charter-members.

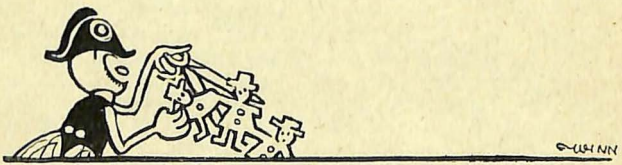
Think of those humble beginnings ! The lodge emblems now known and flaunted throughout the universe, were at that time cast off pieces of sugar decorated with the corpses of flies caught and slain, so I have been assured, by the fast-moving Johnny of the Rue Port-Mahon. But the noble and lofty ideals soon attracted hordes of intelligent boulevardiers eager for membership. From all over the world applications flooded the parent Trap, till it was necessary to inaugurate associate traps. Meantime, three Irishmen, Keaney, Levi, and Sweeny, after the manner of dissenting Celts, steadfastly refused to join. Despite the superior advice of their friends and the promptings of their own better natures, these diehards held out. But in its wake, Time was to leave them sorrowful. And today, when there are over fifty traps and more than five thousand members, and when fraternal buzzes are exchanged in Shanghai or Liverpool, Madrid or Pittsburg, Giverny or Warsaw, you may see honest tears spring to the eyes of the Independent, but Inconsolable Irish, Keaney, Levi, and Sweeny. Bzzzzzzzzzz !

ARTHUR MOSS. . .



1. The I. B. F. is a secret and sacred fraternal organization devoted to the uplift and downfall of serious drinkers.

2. Members must buy — if not at the moment — sometime. What is a decade among friends ?

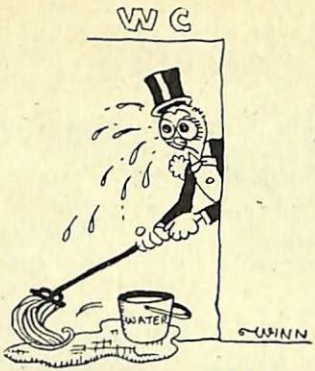


3. Any members of the I. B. F. caught cutting out paper dolls after a bad night must hand in their resignations.

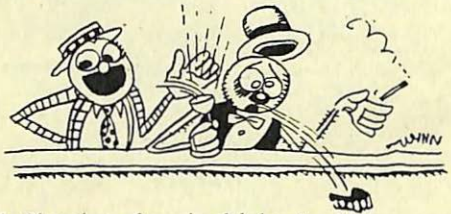
4. Those who come to the Trap at 5 A. M. and are able to play a ukelele without a rehearsal are eligible for life membership.

5. Members bumping their chins on the bar rail in the act of falling are suspended for ten days.

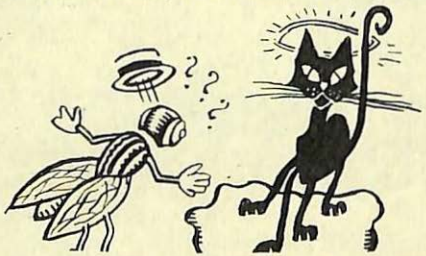
6. Members who have the idea they can wallop Dempsey are notified that there is a plastic surgeon on duty day and night close to all traps.



7. It is respectfully suggested to Bar Flies that they do their weeping in the toilet, and also bring their own mops.

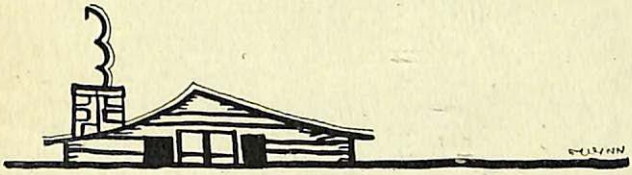


8. Back Slapping after six drinks should be tempered with mercy. Remember, many B. F's have false teeth.



9. Those seeing cerise cats with purple ears should keep it to themselves. Traps are not zoological gardens.

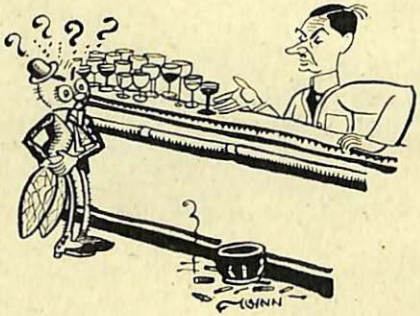
10. Those sniffing about "the best little woman in the world" and staying for another round must pay for it.



11. Remember, nothing is on the house but the roof.

12. Those who decide drinking is a menace are welcome at all times. But just keep quiet.

13. And remember that there are a lot of boys in the rear who might want something.



14. Any Member breaking any of the above rules, will be penalised drinks to all I. B. F.'s present.

LIST OF TRAPS

Trap No.	ADDRESS	TOWN	IN CHARGE
1	Headquarters Harry's New York Bar, 5, rue Danou	Paris	Harry McElhone
2	New York Bar	Nice	Ben and Ann Litt
3	The Hannibal, 33 W. 48 St.	New York	Jimmy Quiggley
3a	44 West 44th St.	,,	R. Leigh
4	1327 Michigan Avenue	Detroit	W. W. Walsh
5	Adlon Hotel Bar	Berlin	Fred. Bartender
6	Embassy	Riga	H. Martin
7	Hotel Cecil Bar, Strand	London	M. Pollack
8	Papeeto Tahiti	East-Indies	Eastam Guild
9	Karapanos Bldgs	Athens	W. S. Taylor
10	Plaza Hotel Bar	Rome	J. J. Goodwin
11	c/o Australasia Bank	Melbourne	Roger Fair
12	Embassy	La Hague	B. W. Howe
13	Club de Constantinople	Constantinople	M. Lenzer
14	Grand Hotel Bar	Vienna	Donald White
15	133 Swiny Blvd.	Los Angeles	R. A. McCormack
16	Chestnut Hill	Philadelphia	J. C. Busenkell
17	Plaza Hotel	Shanghai	T. Millard
18	301 Sioux Spt. Hotel	Sioux-City	W. F. Seibold.

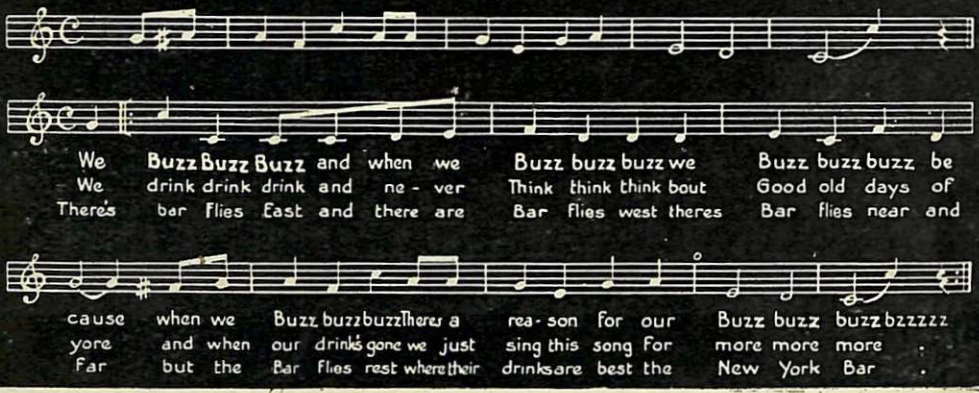
19	Royalty Bar, 12 rue Franklin	Bordeaux	S. L. Blackburn
20	S. S. Olympic	Afloat at Sea	Steward Bing
21	Regina Tea Rooms	Stuttgart	Willy Bareth
22	Jungfrau Hotel	Interlaken	P. Werner-Somer
23	Golden Goose Hotel	Prague	J. Britton
24	Illinois Athletic Club	Chicago	W. L. & A. W. Wallen
25	Roberts Hotel Bar	Zoute s/m Belgium	R. Vermeire
26	Hotel Europaisher Hof	Dresden	G. Ruecker
27	Bols Stube	Cologne	Max Kettner
28	Racket Club	Washington	R. Bonnevalle
29	c/o United Saving Trust Bank Lorrains St.	Cleveland	R. P. Ranson
30	St. George Hotel Bar	Algiers	Sam Power
31	Royal Avenue Hotel Bar	Belfast	Billy S. Moore
32	Athletic Club	Birmingham, Ala.	V. R. Lockhart
33	Fort Henry Club	Wheeling, W. Va.	F. Behren
34	The Mint Bar	Juarez, Mexico	Harry Mitchell
35	Harry's Restaurant, 60, rue Désiré-le-Hoc.	Deauville	H. Fink
36	Chez Victor, Grafton St.	London	D. Harvey
37	Grand Hotel Bar	Leicester, Eng.	J. Smith
38	Taj Mahal Hotel Bar	Bombay	R. V. Vernon
39	Royal Automobile Club	Sao-Paolo	M. Sciolette
40	The Scots Cote de Marlioz, rue Chambéry	Aix-les-Bains	J. Milligan
41	Great Eastern Hotel Bar	Calcutta	R. Fair
42	Rivoli Club, 584 Seventh Ave.	New York	A. Kaufman
43	Ship News Photographers and Reporters Association of New York City	Barge Office Battery Park	Bert Schaffer
44	Newark Athletic Club	Newark, N. J.	Wm. C. Oppenheim
45	Ciro's Club	London	Fitz. Bartender
46	Casino Bar	Cannes	Fred Martin
47	Alcazar Bar. 20 Calle Alcala	Madrid	Abelardo Horetou
48	S. S. Minnedosa	C. P. R.	Edward Pierce
49	Taverne Max	Dunkerque	J. Maxwell
50	Grenada Hotel	San Francisco	C. W. Woodberry
51	Carlton Hotel Bar	St. Moritz	J. Siegast
52	Knickerbocker Bar	Monte Carlo	Frederick
53	Murray's Club	London	Douglas Lyle
54	Celtic Bar	Dinard	H. Hahn
55	Hotel Majestic Bar	Grenoble	Frank. Bartender
56	Hotel Rothman	E. Norwich, L.I.	H. A. Uterhart
57b	Anglo-American Bar	Buenos Ayres	Bartender
58	Palace Hotel	Rio de Janiero	Bartender
59	Casino Bar	Dieppe	Charlie Forrester
60	Sloppy Joe's	Havana	Joe
61	Round The World Trip	R.M.S.Belgenland	C.B. Williams
62	Lausanne Palace Hotel Bar	Lausanne	G. Doebeli
63	New York Bar	Zurich	Bill Weilenman
64	14 North Water	Rochester N. Y.	James Heveron
65	Deboliver & Delmar Sts	St Louis	Harry. G. Laurence
66	Canton Club	Canton Ohio	Brook Martin

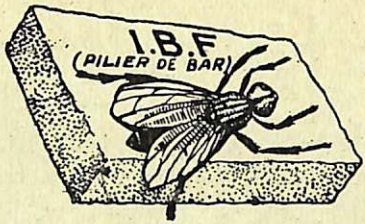
BUZZ-BUZZ BUZZ

SONG OF THE

I-B-F

WORDS + MUSIC By
O'O' McINTYRE
ROY BARTON
LEO DESLYS
OF HARRY'S NEW YORK BAR
5, RUE DAUNOU PARIS.





"THE CODE OF THE BAR FLIES,"
by Jack DEAN.

As we buzz around this old world of ours.
Let's live as we fly on our way.
Goodfellowship is the rarest of flow'rs,
Its fragance will sorrow allay.
So, "Here's to The Bar Flies," "Good fellows all,"
Give the toast with a loud ringing cheer ;
May we always be "Bar Flies" until the last "Call,"
Good hearted ! Broad minded ! Sincere.

Let's *Live* and *Let Live* sans malice or spite.
From Neighbors' affairs keep afar.
The man who to-day's proclaimed in the right,
To-morrow wears feathers and tar.
The "I. B. F's." all know Flies should be Free,
Untrammled by Bigotry's Blight,
Pursuing our Happiness, pledging Liberty,
Its our own God-given Birthright.

You've all seen a Bird fly. You've all seen a Horse-fly,
You've all seen a House fly as well,
You've all seen your coin fly. You've all seen your kin fly,
When you've had hard luck tales to tell.
But when you see a "Bar Fly" a true "I. B. F." guy.
Give him "The Grip" with a welcome yell ;
Then both drink the bar dry,
"Fill them up once more," cry,
For a "Bar Fly" to be Bar Dry, Is Hell !

FIRST 500 CHARTERED MEMBERS OF THE I. B. F.

1 O. O. McIntyre
2 Harry McElhone
3 Fernand Petiot
4 Galen Bogue
5 Earl Leslie
6 H. L. Morris
7 Roy Barton
8 Leo Deslys
9 A. Brighton
10 B. Card
11 H. E. Stearns
12 S. Pierce
13 Sisley Huddleston
14 George Slocombe
15 Laurence Hills
16 Frazier (Spike) Hunt
17 Hudson Hawley
18 R. Coates
19 Arthur Moss
20 N. de Bogory
21 Lincoln Eyre
22 Arno Dosch-Fleurot
23 F. G. Falla
24 W. Forrest
25 Roger Fuller
26 Harry Greenwall
27 Erskine Gwynne
28 James Graham
29 A. M. Murray
30 J. G. Conner
31 John O'Brien
32 George Rehm
33 Rip
34 "Sparrow" Robertson
35 Don Skene
36 George Seldes
37 A. Glemby
38 Geo. R. Witte
39 S. Williams
40 Wythe Williams
41 H. Wales
42 Joe Zelli
43 S. Zelli
44 R. Aitkinson
45 Wm. Bird.
46 P. Page
47 C. O. Denniewitz
48 F. Gilliam
49 P. Stevenson
50 Bradford
51 J. Jannecki
52 F. Tuohy
53 F. B. Lyon
54 H. Martin
55 H. Morrison
56 J. Morrison
57 Webb Miller
58 J. W. H. Evans
59 L. P. White
60 R. Forrest
61 Leslie Yeowell
62 Eastam Guild
63 Phil H. Wood
64 H. T. White
65 C. Whitford
66 A. A. H. Evans
67 H. L. Hemsley
68 C. H. Digby
69 Barry Barnard
70 J. Dunhill
71 Morris Jacobson
72 Sinclair Lewis
73 J. C. Stanton
74 M. Saunders
75 Tom Townsend
76 Bill Henly
77 Jed Kiley
78 H. Lines
79 C. W. Kerwood
80 O. Reynault
81 B. W. Howe
82 V. M. Lenzer
83 R. A. McCormick
84 J. C. Busenkell
85 Ed. Waskow
86 John S. de Puy

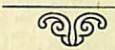
87 C. W. Keeney
88 R. Le Roy
89 M. Smith
90 Billy Arnold
91 R. M. Phelps
92 P. J. Philip
93 V. Thomson
94 J. Thomas
95 H. Arnold
96 Vic. Abbe
97 (Red) Cressil
98 L. Lougherty
99 Floyd Schultz
100 W. A. Sell
101 H. C. Hoagland
102 G. M. Hoagland
103 R. Hanbury
104 E. Brighton
105 K. Bluadell
106 T. E. Davies
107 W. Gifford
108 Wm. King
108 J. W. Marning
110 A. G. Bemise
111 C. A. Reopell
112 C. J. Emanuel
113 R. Klegin
114 Jean Boucher
115 H. W. Burr
116 Jack Bushby
117 G. Carlton
118 G. St. Quentin
119 B. Juneau
120 Jack Stone
121 R. W. Haberlin
122 B. Hollander
123 L. Inglis
124 J. Stanney
125 Ed. Muhlig
126 H. Andrew
127 W. Dunhill
128 James Elroy
129 H. Gibbs
130 E. Ivaldi
131 E. H. Joubert
132 C. F. Kleiner
133 J. C. Koster
134 W. K. Kraus
135 M. D. B. King
136 R. R. Lee
137 G. W. Laurence
138 M. O. W. Lawrence
139 H. Lovell
140 M. McGormac
141 F. G. Rowan
142 A. A. Nigro
143 A. F. Miller
144 John O. Day
145 Owens Martin
146 A. Obregon
147 J. F. C. Ogle
148 R. C. Purcell
149 C. Purcell
150 B. Revel
151 Guy Risher
152 R. Manuel
153 B. Sheppard
154 R. J. Schiff
155 Sid Horner
156 C. Glover
157 T. Tremblett
158 R. Van Speybreack
159 Van Renken Starr
160 E. L. Vaczy
161 R. Vevire
162 H. P. Valerius
163 Alfredo Viliesid
164 T. Webster
165 G. Wilson
166 G. White
167 M. H. T. White
168 R. P. Wright
169 Steve Donoghue
170 L. B. Delaney
171 H. S. Dee
172 H. Driver
173 C. Driver
174 E. Thomas
175 H. F. Elmiger
176 J. P. Emerick
177 W. Evans
178 J. A. Eckes
179 F. H. Eeles
180 B. Evans
181 T. W. East
182 R. Ehrman
183 H. P. French
184 H. W. Finney
185 C. R. Flick
186 T. R. Muranna
187 V. H. Sell
188 Fred Brodel
189 G. Fernandez
190 Jean Fabre
191 R. F. Fitz
192 G. S. Piper
193 A. M. Fournier
194 L. Firpo

CHAMPAGNE

ERNEST IRROY

REIMS

Maison fondée en 1820



Bureaux à Paris :

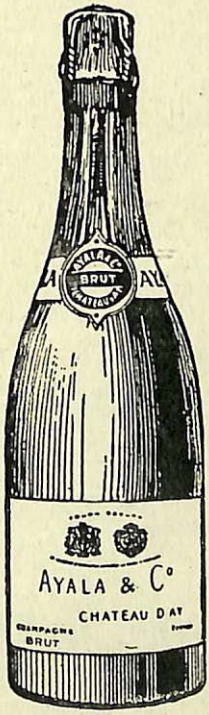
13, Rue Monsigny

195 A. Golesky
196 Wynn Holcomb
197 A. Green Jr.
198 Philip Goodman
199 John Godet
200 G. S. Gordon
201 W. F. Wilkins
202 W. H. Pickford
203 P. C. Perlman
204 C. Pugnel
205 Ralph Peto
206 H. E. Porter
207 Dana Pond
208 Fayette Perry
209 B. J. Perkins
210 Dick Richard
211 J. R. Ryan
212 Tod Robbins
213 E. Robbins
214 Louis Renard
215 Yum Ratima
216 Harvey Rais
217 J. Rospigliosi
218 G. Reanvard
219 J. Ramsden
220 H. M. Ries
221 M. Ries
222 M. J. Railing
223 K. Railing
224 J. Rothschild
225 D. Titheridge
226 B. Thode
227 W. H. Tomlinson
228 N. Tindlay
229 E. H. Theriault
230 A. Toartchaninoff
231 S. Tylkin
232 Zborowski
233 R. Ashworth
234 C. L. Allnyham
235 Victor Arbogast
236 R. Adler
237 H. Arcolin
238 Lou Archer
239 H. J. Arnold
240 A. Flopp
241 Joe Boyle
242 Dick Berina
243 L. A. Bragg
244 H. Bernay
245 Chas. L. Brazelle
246 W. B. Boshell
247 D. W. Barnett
248 K. Barch
249 T. F. Barnatt
250 V. Bradshaw
251 H. Ballis
252 "Doc" Brayne
253 Stanley Bud Jr.
254 C. Beauvillain
255 H. Buffon
256 F. Beveridge
257 G. H. F. Nichols
258 C. S. Dawney
259 E. Bennet
260 R. W. Balls
261 F. Beechcroft
262 Churchill Longman
263 M. W. Crengle
264 L. R. Cranwell
265 Chas. Castellotte
266 George Connelly
267 Marshall Clyde
268 John S. Cameron
269 Jack Callaway
270 B. Callaway
271 B. A. Cabbat
272 J. Cabbat
273 J. D. Chain
274 F. W. Conn
275 V. Cunnington
276 H. C. Coxe
277 Dave Dobbelaire
278 Dave Danah
279 Al. A. Day
280 Geo. Duller
281 Babe Barnato
282 L. Dan
283 Jo Dridim
284 Jacques David
285 F. R. Duller
286 H. Dutey
287 T. Deongel
288 R. Dupont
289 F. Harcourt
290 Kitteredge Wheeler
291 W. J. Seibold
292 T. Marquis
293 H. C. Y. G. Macadams
294 M. Waldy
295 P. Marcovich
296 J. Rothschild Jr.
297 H. Starry
298 M. Le Bonnet
299 W. S. Seelaff
300 W. R. Graves
301 Jay C. F. Gould
302 K. A. Glenn
303 B. Sorenson
304 M. Laidlaw

AYALA

CHAMPAGNE

AYALA

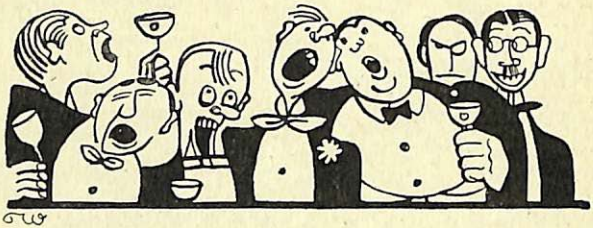


AYALA

305 C. O. Graves
306 H. Grossman
307 T. F. Grant
308 W. L. Hurly
309 M. Hiler
310 F. L. Hambler
311 A. R. Heiskell
312 C. R. Hangrove
313 J. C. Henneberger
314 J. T. Hansirm
315 Wm. E. Hutches
316 H. L. Hennah
317 R. Hawley
318 Ralph Hauser
319 B. T. Howell
320 W. Hyman
321 N. H. Hart
322 N. Horst
323 B. Hamilton
324 K. Jackson
325 B. Johansen
326 L. Leslie
327 S. Korshat
328 L. P. Kerry
329 R. Keeley
320 A. Lackey
331 M Lubin
332 J. P. Laverdet
333 D Lloyd
334 G. Leon
335 F. H. Laffler
336 A. F. Legarrec
337 R. A. Court
338 Jerry Winkin
339 M. Caples
340 V. W. L. Nicholl
341 M. Nolan
342 H. Norika
343 F. Shearer
344 M. Sutherland
345 P. Startup
346 J. Soland
347 R. M. Shomaker
348 P. Soso
349 M. D. Shelley
350 A. H. Somer
351 S. Shaki
352 J. Schoge
353 T. Schoge
354 M. Sears
355 R. C. Schind'er
356 H. B. Stimson
357 N. Stewart-Dawson
358 G. Stewart-Dawson
359 L. Sulzberger
360 L. Spencer
361 C. R. Schaeffer
362 H. Hart
363 K. Stern
365 Maj. C. Fairbanks
366 Baron de Wolman
367 De Bitte Molle
368 K. S. Wills
369 M. Walsh
370 J. B. Whitehead
371 M. Wild
372 O. Wood
373 J. Watson
374 J. Walsh
375 E. White
376 L. T. Williman
377 I. Warden
378 F. Martin
379 L. Maklekoff
380 J. Mangels
381 R. L. McCormick
382 M. Marlot
383 D. McGibeny
384 P. Daly
385 W. W. Stack
386 J. S. Cyler
387 R. du Luart
388 H. Orlowski
389 H. R. Hert
390 A. MacMartin
391 E. Masson
392 P. Good
393 A. C. McLaughlin
394 A. R. Middleton
395 E. J. Mayer
396 H. Glass
397 E. F. James
398 D. Brown
399 S. Bennet
400 H. Hammer
401 I. F. Clay
402 M. M. Wallace
403 C. H. Brown
404 H. P. Browne
405 T. C. Loneroah
406 Gene Laralley
407 L. N. Rankin
408 A. Noyes
409 L. B. Best
410 F. G. Waterman
411 H. L. Burkinshaw
412 L. F. Sweeney
413 N. Carey
414 H. Morrison
415 R. M. Mackey

416 M. Therese
417 D. Murphy
418 M. MacAllister
419 G. E. O. E. Mack
420 W. McCann
421 T. Muth
422 A. Mitchell
423 C. McCarthy
424 T. Marqin
425 M. Morris
426 H. Mack
427 L. Martin
428 Oscar Mouvet
429 F. Meyer
430 A. J. Morganstern
431 A. King
432 J. A. Murray
433 E. L. Mullaney
434 R. A. Marshall
435 Tarn McGrew
436 H. W. Garnett
437 B. Swanson
438 K. D. Clarkson Webb
439 W. J. Clarkson Webb
440 G. Dormonde
441 E. Johnson
442 A. Johnson
443 M. V. Swezze
444 V. Dormonde
445 M. Chambers
446 G. Lawerence
447 P. R. Astlen
448 A. Carrol
449 M. Fabian
450 M. G. de Mouserand
451 G. A. Mazar
452 H. H. Nourse
453 L. S. Rothschild
454 J. Dormande
455 R. Christomanos
456 Mason Day
457 G. Day
458 P. Malley
459 G. Chance
460 F. Gourloo
461 A. V. R. Barnewall
462 W. L. May
463 A. F. Deas
464 J. W. F. Neill
465 S. L. Blackburn
466 J. C. Smythe
467 Phil Ambler
468 G. Noble
469 C. R. Horst
470 G. W. Gates
471 M. Railing
472 R. Escalon
473 C. R. Burrel
474 G. Buck
475 W. P. Buck
476 J. D. Colt
477 P. Fischoff
478 P. De Castellane
479 C. L. Blosse
480 Don M. Long
481 Eiliot Taylor
482 H. W. Hopkins
483 H. L. Davies
484 B. E. Bizzell
485 B. Trittle
486 T. S. Balfour
487 J. M. Benon
488 M. A. Ap Rhys-Pryce
489 F. J. B. Stephens
490 R. O. Lloyd
491 W. Barry
492 W. H. Warne
493 T. Bell
494 S. Du Barry
495 J. Hin'aw
496 L. Fiskbrim
497 E. Reynol
498 T. Gibbons
499 C. Salter
500 A. H. F. R. Sewell

SELECTED TOASTS



Then to this Flowing Bowl did I adjourn,
My lips the secret well of life to learn ;
And lip to lip it murmur'd "While you live,
Drink ! for once dead, you never shall return."
Omar Khayyam.

Happy days.
Set them up again.
Here's looking at you.
Drink hearty.

Never mind the knockers ;
Go ahead and make your play ;
They're in every worker's way.
Never mind the knockers
Every one who seeks to shine,
If successful, they malign ;
'Tis of fame a certain sign.
Never mind the knockers.
They strike only those who climb ;
Never mind the knockers.
'Tis success they deem a crime,
Never mind the knockers.
If they hammer at your name
Then be sure you're in the game,
'Tis a species of acclaim.
Never mind the knockers.

Here's to your health.

Let's have a nip.

May we never want a friend or a bottle to share it with him.

Here's to those I love,
Here's to those who love me,
Here's to those who love those I love,
And here's to those who love those who love me.

Here's a toast to all who are here,
No matter where you are from ;
May the best day you have ever seen
Be worse than your worst to come.

Happy are we met, happy have we been, happy may we part, and happy meet again.

If I should die to-night, and you come to my cold corpse and say, weeping and heartsick o'er my lifeless clay, and you should come in deepest grief and woe, and say, "Here's that fiver I owe," I might arise in my coffin, and say, "What's that ?" If I should die to-night, and you should come to my cold corpse and kneel, clasping my bier, to show the grief you feel, I say if I should die to-night, and you should come to me, and there and then just even hint about paying me that fiver, I might arise the while, but I'd drop dead again.

To-morrow can wait ;
Let us have wine and women, mirth and laughter,
Sermons and soda water the day after.

Drink While You Can.

Drink to-day and drown all sorrow,
You shall perhaps not do it to-morrow.
Best while you have it use your breath,
There is no drinking after death.

Toast to Publishers.

Here's to the man who disseminates brains ;
When the quality's bad it's the devil who gains.

Toast to the Prohibitionist.

Here's to our countryman,
Exceedingly pious ;
He can't swallow straight goods ;
His mouth's cut on the bias.

Drink to a fair woman who I think is most entitled to it, for if anything ever can drive me to drink, she certainly can do it.

Here's to a long life, and may you live a thousand years and I a thousand years less one day, for I would not care to live after you had passed away.

Friend of my soul, this goblet sip,
'Twill chase the pensive tear.
'Tis not so sweet as woman's lip,
But oh, 'Tis more sincere.

Drink, for you know not whence you came nor why.
Drink, for you know not why you go nor where.

Fill the bumper fair,
Every drop we sprinkle
O'er the brow of care
Smooths away a wrinkle.

There is room in the halls of pleasure
For a long and lordly train,
But one by one we must all file on
Through the narrow aisles of pain.

Kindest regards.
Best respects.

The physician, although professedly a good man, the worse people are the more he is with them.

Here's to you, my dear, and to the dear who's not here, my dear ; but if the dear who's not here, my dear, were here, my dear, I'd not be drinking to you, dear, that's clear.

Here's to a long life and a merry one,
A quick death and a happy one,
A good girl and a pretty one,
A cold bottle and another one.

Here's to the lawyer, a learned gentleman, who rescues your estate from your enemies and keeps it himself.

Wine is good,
Love is better,
False morals spin a spider's fetter.
So fill up the bowl,
Be a jolly old soul,
And you'll be loved by your girl when you get her.

Oh, fill the wine-cup high,
The sparkling liquor pour,
For we will care and grief defy,
They ne'er shall plague us more.

Say, why did Time his glass sublime
Fill up with sand unsightly
When wine, he knew, runs brisker through,
And sparkles far more brightly ?
Laugh at all things,
Great and small things,
Sick or well, on sea or shore,
While we are quaffing
Let's have some laughing.
Who the devil cares for more ?

While we live let's live in clover,
For when we're dead we're dead all over.

Let her roll.

Be glad and your friends are many,
Be sad you and lose them all ;
They do not decline your nectared wine,
But alone you must drink life's gall.

Let's have a smile.

To my enemies here's my toast ;
I hope each shall be a ghost,
And that the devil
Will ne'er be a day well
Till all have been given a roast.

Sing, and the hills will answer
Sigh, it is lost on the air ;
The echoes bound to a joyous sound,
And good wine banishes care.

Woman.

She needs no eulogy. She speaks for herself.

Champagne for our real friends and real pains for our sham friends.

In Poker, like a glass of beer, you draw to fill.

To Tommy and Jack.

Who have arms for their girls and arms for their country's foes.

Our Country.

May she always be in the right, but our country, right or wrong.

May the devil cut the toes off all our foes, that we may know them by their limping.

Here's to a chaperone.
May she learn from Cupid
Just enough blindness to be sweetly stupid.

May Dame Fortune ever smile on you, but never her daughter, Miss Fortune.

To the Hardware Trade.

Although they profess to honesty, they sell iron and steel for a living.

Toast to Writers.

Here's to the angel who shoves the quill ;
When he's not sick of himself he makes others ill.

Toast to the Politician.

If a nation hath not greatness then it never can be great,
For there's nothing like to virtue in the building of a state.

Bar-keeper's Toast.

Trust busts.

Here's to the moneyless man crushed with sorrow and pain.
May he think of the barman when his star rises again.

For a' that and a' that,
It's coming yet for a' that,
That man to man, the world o'er,
Shall brithers be for a' that.

For me, I'm woman's slave confessed ;
Without her, hopeless and unblessed.

Here's to a bottle and an honest friend ! what wad ye wish for mair, man ?
Wha kens, before his life may end, what his share may be of care, man !
Then catch the moments as they fly, and use them as ye ought, man ;
Believe me, happiness is shy, and comes not aye when sought, man.

Here's to you, as good as you are ;
And here's to me, as bad as I am.
But as good as you are, and as bad as I am ;
I'm as good as you are, as bad as I am.

May the hinges of friendship never rust or the wings of love lose a feather.

Here's to the place where a drap of guid drink's to be gotten.

The juice of the grape is given to him who will use it wisely, as that which cheers the heart of man after toil, refreshes him in sickness, refreshes him in sorrow ; he who enjoyeth it may thank God for his wine cup as for his daily bread ; and he who abuses the gift of heaven is not a greater fool than he that shines in abstinence.

To sum up all, be merry I advise ;
As we're merry may we still be wise.

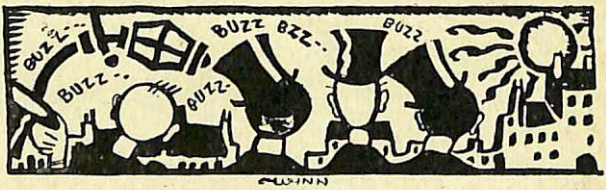
Here's to your fouk, an' a' our fouk, an' a' the fouk that's been kind to your fouk an' our fouk ; and if a' fouk had been as kind to fouk as you fouk's been to our fouk, they would aye ha' been guid fouk i' the warld sin fouk's bin fouks.

Now fill your glasses ane an' a',
And drink the toast I gie ye, O,
To merry chiels, and lasses braw,
And every joy be wi' ye, O.

Fair fa' the whisky, O,
Fair fa' the whisky, O,
What would a drouthy body do,
If 'twere nae for the whisky, O ?

A man when he's sober is deil's ill to ken,
Gude sooks than there's kenning o' him ;
But prime him wi' nappie, then ye may gae ben,
And learn what he is, for 'twill show him.

This is a good world to live in,
To lend, to spend, to give in,
But to get, or to borrow, or to keep what's one's own,
'Tis the very worst world that ever was known.



INTERESTING ITEMS ABOUT WINES.

How Wines get their Colour.

Red Wine is made from black grapes, and white wine from white grapes. However, the colouring matter only exists in the skins, consequently a curious fact is that while black grapes produce the fine red wines of Bordeaux, Burgundy, or the Côtes-du-Rhône, black grapes also produce the no less famous golden beverage of Champagne. This result is obtained by using special pressing tables, which separate the juice from the skins of the grapes before fermentation sets in, the colouring matter being in the skins. White wine is thus obtained.

The principal wine-producing regions are : Anjou, Bordeaux, Burgundy, Champagne, Côtes-du-Rhône.

Famous vintage years : Champagne, 1898, 1899, 1900, 1904, 1906, 1911, 1914, 1915, 1919 ; Bordeaux, 1899, 1900, 1904, 1907, 1914, 1916, 1919 ; Burgundy and Côtes-du-Rhône, 1899, 1904, 1906, 1908, 1911, 1914, 1919.

Noteworthy years in French wine production are always characterized by moderately cold winters, followed by hot, dry summers. According to the official statistics controlled by the department of the Gironde, 1893, the record year of the nineteenth century, showed the following characteristics : winter, normal ; spring, warm and dry ; first leaves on the vines three weeks early ; blossoms by April 25th, finished one month later ; and a summer extremely hot and dry. The resulting vintage was nearly double the harvest.

Medical Opinion Regarding Wine.

Wine is food. This fact has been recognized by doctors the world over, who prescribe it for convalescents. It is contained in a great number of approved pharmaceutical products. Man would cease to live if he were deprived of all liquid foods.

Pasteur said, "The moderate use of wine is as necessary to man as the air he breathes." The peasant wine-growers of France have been accustomed for generations to the moderate usage of wine — a healthful habit that has never produced nor will ever produce, alcoholism.

The Wines of Burgundy.

The numerous grape-growing regions and the various types of vines found in the ancient province of Burgundy have resulted in an asthonishing variety of wines produced. These wines may be divided into two general groups — those of Upper Burgundy, comprising the departments of the Côte-d'Or and Saône-et-Loire, and Lower Burgundy, including the department of Yonne. The vineyards of Upper Burgundy are located on a succession of rolling hills, extending for about one hundred kilometres from Dijon to and beyond Mâcon. They are divided into four categories — Côte Mâconnaise, Côte Châlonnaise, Côte de Beaune, and Côte de Nuits. The last two are the most famous of the group. The wines of the Côte-de-Beaune, including a veritable galaxy of famous brands — Montrachet, Meursault, Volnay, Pommard, Beaune, Corton — are noted for their exceptional finesse. They are more delicate, and are ready for consumption earlier than the wines of the Côte-de-Nuits. These latter include such famous brands as Nuits, Richebourg, Romance, Clos-de-Vougeot, Musigny, Chambertin — all thoroughbreds, universally esteemed. In Lower Burgundy, a favoured corner of the department of Yonne shelters the vineyards of Chablis, one of the most brilliant jewels in the precious diadem of the fine white wines of France.

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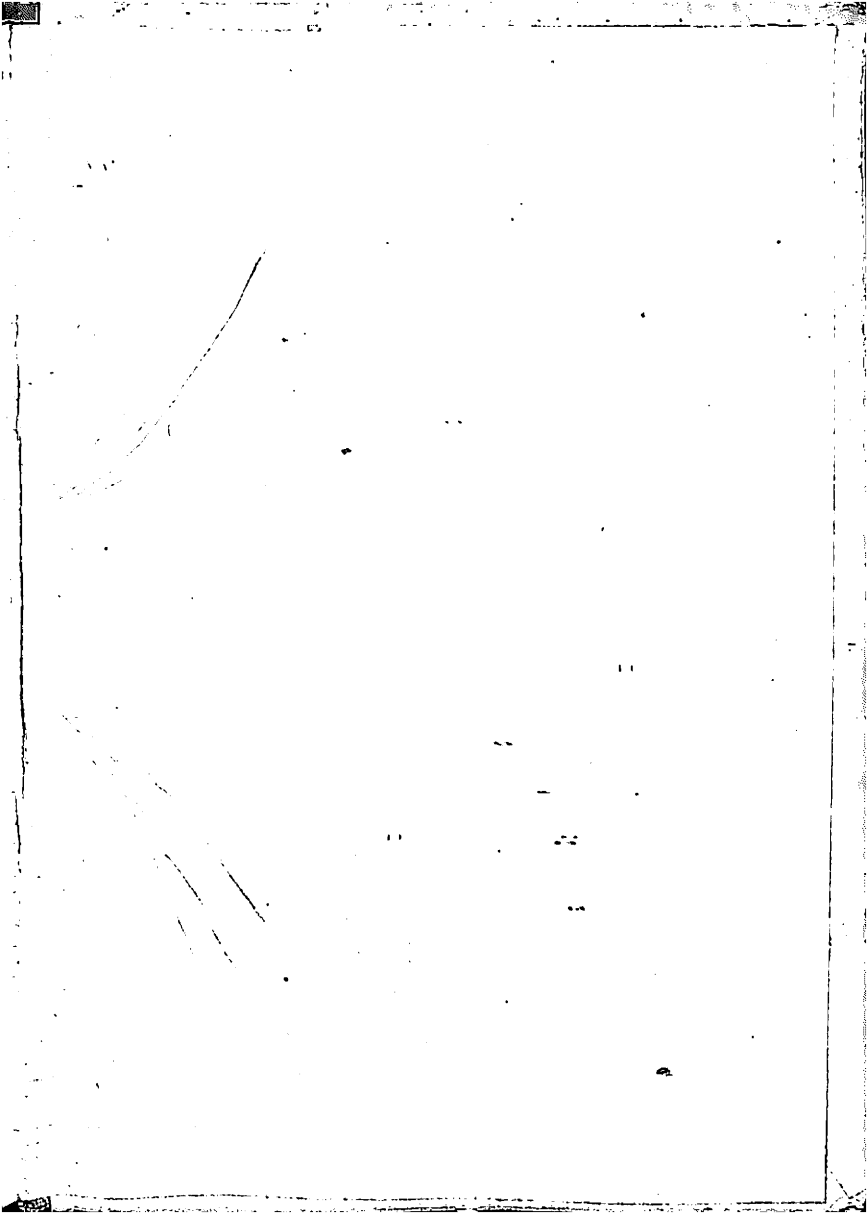

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